



TASTE OF UTC

2 COURSE PRIX FIXE DINNER MENU - \$24 PER PERSON. MONDAY - FRIDAY
ADDITIONAL WINE PAIRING \$26

FIRST COURSE

BUTTERNUT SQUASH BISQUE

ROASTED BUTTERNUT SQUASH, TARRAGON SPICED MAPLE
CINNAMON FOAM, ROASTED PUMPKIN SEEDS.

HARVEST SALAD

CRISP SPINACH LEAVES, SLICED APPLE, STILTON BLUE CHEESE
BACON LARDON, DRIED CRANBERRIES, TOASTED WALNUTS
HOT HONEY BACON DRESSING.

WINE PAIRING: DR HERMANN DRY REISLING, NY - OR - PIKE ROAD PINOT NOIR, OR

ENTREE

PROSCIUTO FLATBREAD

THINLY SHAVED PROSCIUTTO, FIG JAM, SAUTEED SPINACH, BURRATA CHEESE
WINE PAIRING: FRANCOIS MONTAND BRUT ROSE, FR

NICOISE SALAD

YELLOW FIN TUNA, POACHED GOLDEN POTATOES, KALAMATA OLIVES
FRESH GREEN BEANS, ROASTED CAMPARI TOMATOES, BOILED EGG
WHITE BALSAMIC & LIME VINAIGRETTE.
WINE PAIRING: POGGIO AL TESORO VERMENTINO, IT

PASTA ALLA VODKA

GRILLED CHICKEN BREAST, BASIL PESTO, CHERRY TOMATOES
SPINACH, HERB INFUSED RICATTA.
WINE PAIRING: CAMONTINI PINOT GRIGIO, IT

DESSERT + 5

HOUSE MADE DONUTS

FRIED TO ORDER, ASSORTED BERRIES & SAUCES.

AFFOGATO

FRESH BREWED ESPRESSO POURED OVER VANILLA ICE CREAM
CHANTILLY CREAM, PIZZELLE COOKIE, BITTERSWEET CHOCOLATE.

WINE PAIRING: FRANCOIS MONTAND ICE WINE, FR - OR - CARAVELLA LIMONCELLO