



VENTURA
LIMONCELLO
COMPANY

Tuscany Restaurant Presents

A Limoncello tasting dinner featuring Ventura Limoncello Company
Sunday, March 21st, 2010 at 6:30pm

Menu

Hors d'oeuvres

Roasted Tomato Tart with Goat Cheese and Basil Oil
Lemon Risotto Croquette with Shrimp

Aperitif: Ventura Limoncello Limosa

Appetizer

Steamed Asparagus and Dungeness Crab Salad
Lemony Hollandaise

Accompanied by: Tuscan White Wine Sangria

First Course

Limoncello Marinated Scottish Salmon Paillard
Topped with Shaved Fennel-Orange Salad

Accompanied by: 2008 Sauvignon, Tenuta Luisa, Friuli (Italy)

Main Course

Grilled Petit Filet Mignon and Colossal Shrimp Scampi
Lemon-Mint Zucchini and Creamy Mashed Potatoes with Lemon Oil
Accompanied by: 2005 Super Tuscan, Serego Alighieri, Bello Ovine (Italy)

Dessert

Limoncello and Mixed Berries Tiramisu with White Chocolate Shavings
Accompanied by: Ventura Limoncello Crema Liqueur

Columbian coffee or herb teas

\$65 per person

(not inclusive of tax & gratuity)

Call for Reservations: 805-495-2768

*Guests with dietary restrictions are required to call ahead for selection changes

**The wines and liqueurs served this evening will be sold at special pricing.

BUON APPETITO!