

Magnotta Wine Dinner
April 30th 2026 6:00PM
\$60 Per Person (Includes
Tax & Gratuity)
Reservation Required



First Course

BBQ Brisket

Not too sweet, not too spicy, with a secret blend of flavors

Paired with Della Valpolicella Amarone, Italy

Second Course

Mini Norfolk

A savory mix of crab, scallops, and shrimp in white wine, butter, and garlic

Paired with Rocchina Pinot Grigio, Italy

Third Course

Apple Blossom

Flaky pastry filled with spiced apples, topped with whipped cream

Paired with Rebel Riesling, Germany

In the event of restaurant closure, this event will be rescheduled

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness**

Prices and promotions subject to change and can vary