



*Porta Bella's
California
Wine Dinner
Thursday, 1/18/18*

*Andy Cutter, founder and wine maker of DUXOUP wines
will be presenting 5 California wines
along with our four course dinner*

Gorgonzola and Sundried -Tomato Pastry

Puff pastry sheets layered with sun-dried tomatoes, rosemary, mozzarella and gorgonzola cheeses.

Mixed Greens with Shaved Parmesan

Mixed greens tossed with golden raisins, almonds, shaved parmesan cheese and a lemon-olive oil dressing.

Chicken Marsala with Portabella Mushrooms

Lightly breaded chicken breasts smothered in a portabella mushroom-Marsala wine sauce

Chocolate Cheesecake

This will bring back memories of Smores around the campfire. Starting off with a graham cracker crust, add layers of brownies, vanilla cheesecake and topped off with chocolate chips.

\$ 57

Please RSVP at 608-256-3186 by 1/14