WEDNESDAY, JUNE 27



WINEDINNER

Join us for an intimate multi-course wine dinner prepared by Chef Jason Clark, with each course skillfully paired with Ferrari Carano wines.

Hors d'oeuvres begin at 6:00pm.

Visit hcpn.com or speak with the hostess to make a reservation.



\$100 per person Plus tax & gratuity

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Gambling Problem? Call 1-877-565-2112 for help.



1st course

olive poached torro & madagascar prawns

tomato water tea, tomato nitro, english cucumbers, provencal granola, 25 year aged balsamic, mozzarella ice cream

2010 ferrari carano chardonnay tre terre

2nd course

degustation de porcelet

guanciale, pork chop, pork belly, confit shoulder, saucission a l ail, summer bean salad, compressed peach, sauce ravigote, pickled radish

2011 fume blanc

3rd course

grade 9 kobe beef short rib steak

chanterelle mushrooms, corn pudding, zucchini sable, farro risotto, brown butter, pickled baby corn, horseradish powder

2008 ferrari carano cabernet sauvignon reserve

4th course

honey spice financier

vanilla bramble parfait, lemon verbena emulsion, pink peppercorn tuile

2010 ferrari carano eldorado