



FOR THE PASSIONATE PALATESM

Italian Wine Dinner at Market Salamander

Friday, March 12th at 7PM

\$48 per person (excludes tax & gratuity)

Discover the secrets of pulling mozzarella and making fresh pasta. Enjoy an evening of food and wine with a cooking demonstration by Chef Todd Gray of Equinox Restaurant in Washington, D.C.



MENU

Vaughn's Amuse Bouche Upon Arrival

FIRST COURSE

Hand Pulled Fresh Mozzarella
Roasted San Marzano Tomato, Cerignola Olives,
Fresh Parsley and Lemon Agravato Oil
Masera Gavi 2008

MAIN COURSE

Semolina Orecchiette & Grilled Tuscan Sausage
Little Ear Pasta with Sautéed Broccoli Rabe, Roasted
Peppers and Pecorino Cheese
Uvaggio Proprieta Sperino 2005

DESSERT

Deconstructed Tiramisu
A New Twist on the Traditional Italian Dessert
Castello di Lucignano Vinsinto 1998

For Reservations Call 540.687.8011 or
Email elongo@salamanderhospitality.com