

# Summer Sicilian Wine Dinner

## at Potente

### AMUSE BOUCHE

Eggplant Caponata, Artichoke Hummus, Artisan Sourdough, 1836 Olive Oil  
PLANETA, ROSE', DOC, 2019

### FIRST COURSE

TONNO - Marble Jumbo Lump Blue Crab, Blistered Atkinson Farm Cherry Tomato,  
Basil Flower, Cucumber, Cracked Wheat  
TASCANTE, ETNA BIANCO, BUONORA, DOC, 2018

### SECOND COURSE

POLIPETTI ARROSTITI - Charred Octopus, Texas Corn, Petite Herbs, Watermelon  
Radish, Squid Ink Spaghetti, Pepper Paint  
FEUDO MONTONI, GRILLO DELLA TIMPA, DOC, 2018

### THIRD COURSE

VITELLO - Perigueux Veal Tender, Oregon Morel Mushroom, Cipollata Summer  
Sweet Pea, Sicilian Peppercorn Sauce  
TENUTA RAPITALA', ALTO, NERO D'AVOLA, DOC, 2014

### FOURTH COURSE

POTENTE GOAT MILK RICOTTA - Sesame Grissini, Sea Salt Roasted Walnut, Texas  
Imperial Honey  
TENUTA DI FESSINA, IL MUSMECI, ETNA ROSSO, DOC, 2015

### DESSERT

SUMMER H2O MELON - Watermelon Daiquiri Granita, Vanilla Bean Gelato,  
Candied Citrus, Cuccidati  
DONNAFUGATA, PASSITO DI PANTELLERIA, BEN RYE', 2017