

# Wine Pairing Dinner

Thursday, May 9th

Starts 6pm, Dinner 7pm  
Music provided by



OPERA LOUISIANE

\$150\*  
person



## Menu

- |  |             |   |
|--|-------------|---|
| Pan-Seared Octopus Vegetable Salad                     | Paired with | Giacosa Fratelli 2022 Arneis<br>Roero Arneis, Piedmont, Italy   |
| Penna, Asparagus and<br>Wild Mushroom Intermezzo       | Paired with | Tenuta Regaleali 2022 Regaleali Le Rose Nerello Mascalese Rosé<br>Terre Siciliane, Sicily & Sardinia, Italy |
| Tenderloin of Beef, Foie Gras,<br>Port Wine Demi Glaze | Paired with | Banfi 2018 Sangiovese<br>Brunello di Montalcino, Tuscany, Italy   |
| Cheese Course, Fresh Fruit                             | Paired with | Castellani Michele & Figli 2019 San Michele Red<br>Valpolicella Classico Superiore Ripasso, Veneto, Italy   |
| Ed Baker's Cheesecake                                  | Paired with | Ceretto Moscato D'asti Vignaioli Di Santo Stefano 2022<br>Piedmont, Italy                                   |

All retail wine proceeds will go to OperaLouisiane

EMAIL SALES@EXECUTIVECENTERBR.COM  
FOR RESERVATIONS



CROWNE PLAZA  
BATON ROUGE

4728 Constitution Ave. Baton Rouge, LA 70808 | crownebaton.com

\*tax and gratuity not included