



Stages

ANNUAL WINE DINNER
THURSDAY, MAY 15, 2025

M E N U

Hors d'Oeuvres

Chef James Piccolo, Vyne Restaurant & Bar
charcuterie table with
a variety of cured meats paired with
cheeses, crackers, fruits, and vegetables

**TRANQUILLITY, Rosé,
Middlebury, Connecticut, 2023**

**TRANQUILLITY, Sauvignon Blanc,
Middlebury, Connecticut, 2023**

**TRANQUILLITY, Sangiovese,
Middlebury, Connecticut, 2023**

**Sponsor: Tranquillity Vineyard &
Vyne Restaurant & Bar**



Appetizer

Chef Dennis DeBellis, John's Cafe
spring pea, lemon and fresh mozzarella arancini,
with a roasted carrot emulsion

**FATTORIA SARDI, Rosé,
Toscana, Italy, 2023**

Sponsor: Dr. Peter Jacoby & Atty. Jack Senich



Salad

Chef Ramon Padro, CulinArt
citrus-cured ahi tuna salad
with crispy wonton taco shell,
sesame-avocado cucumber salad,
charred sweet pineapple & fire-roasted jalapeños

**DOMAINE GIRAULT, Sauvignon Blanc,
Sancerre, Loire Valley, France, 2023**

Sponsor: Naugatuck Window & Glass

Fish

Chef Rebecca White, Mangia Mi
pan seared California halibut
with blistered cherry tomatoes and wilted spinach
in a white wine butter sauce
over sweet corn and bacon risotto

**CAVE DE LUGNY, Les Charmes, Chardonnay,
Macon-Lugny, Burgundy, France, 2022**

Sponsor: Suzio-York Hill



Pasta

Chef Nicola Mancini, La Tavola Ristorante
doppio ravioli with braised short rib,
black truffle ricotta, shimeji mushrooms
and fresh English peas

**LAMOLE DI LAMOLE, Chianti Classico,
Toscana, Italy, 2022**

**Sponsor: WORX &
Budwitz & Meyerjack, P.C. CPA**



Entrée

Chef Carlos Perez, At The Corner
five-spice braised Hudson Valley duck leg
with charred cabbage, miso sweet potato,
sesame duck crackling & scallion

**MANZANOS, Rioja Reserva,
Spain, 2016**

Sponsor: Susan Suhr & Marina Viale



Dessert

Chef Noel Jones, Compass Group
Valrhona chocolate raspberry tart

**BUEHLER VINEYARDS, Cabernet Sauvignon,
Napa Valley, California, 2021**

Sponsor: Carolyn Cicchetti



**PALACE
THEATER**

