

# Stages

ANNUAL WINE DINNER  
THURSDAY, MAY 14, 2026

## M E N U

### *Hors d'Oeuvres*

**Chef Leena Bernardo, Vyne Restaurant & Bar**  
charcuterie table with  
shrimp cocktail, crab claws, whipped ricotta  
along with a variety of cured meats paired with  
cheese, crackers, fruits, & vegetables

**TRANQUILLITY, Muscat Canelli,  
Middlebury, Connecticut**  
**TRANQUILLITY, Merlot,  
Middlebury, Connecticut**

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

### *Appetizer*

**Chef Dennis DeBellis, John's Cafe**  
ricotta "panna cotta," spring vegetable agrodolce,  
Parmigiano crisp

**CASAS DEL MAR, Pinot Noir Rosé Cava Brut,  
Catalonia, Spain, NV**

**Sponsor: Naugatuck Window & Glass  
Saint Mary's Hospital**

### *Salad*

**Chef Ramon Padro, Uncommon Grill**  
chilled shrimp ceviche, mango-cabbage slaw with  
rice noodles, avocado, crisp corn tostada, cilantro

**ANADIGNA 1932, Albariño,  
Rías Baixas, Spain, 2024**

**Sponsor: Budwitz & Meyerjack, P.C. CPA  
Thomaston Savings Bank**

### *Fish*

**Chef Prasad Chirnomula, Chef Prasad Indian Cuisine**  
garam masala dust, silken tomato makhani,  
arugula, amaranth & mustard greens velouté,  
red chili charred lime, summer fish

**CASTELLO BANFI, Principessa Gavia  
Gavi DOCG, Piedmont, Italy, 2024**

**Sponsor: Dr. Peter Jacoby & Atty. Jack Senich  
WORX**

### *Pasta*

**Chef Nicola Mancini, La Tavola Ristorante**  
spinach & sheep's milk ricotta gnudi  
with mushroom & black truffle sauce

**CASTELLO BANFI, Belnero,  
Toscana IGT, Tuscany, Italy, 2023**

**Sponsor: Carolyn Cicchetti  
Suzio York Hill**

### *Entrée*

**Chef Carlos Perez, Good News Restaurant & Bar**  
miso & mostarda glazed pork tenderloin  
with black garlic & truffle honey roasted vegetables,  
smoked butternut squash pureé  
& Granny Smith apple gremolata

**CELLIER DES PRINCES, La Chasse Des Princes,  
Gigondas, Rhône Valley, France, 2021**

**Sponsor: Susan Suhr & Marina Viale**

### *Dessert*

**Chef Noel Jones, Compass Group**  
orange chocolate tart,  
milk chocolate chantilly cream

**PAOLO MANZONE, Ardi Langhe Rosso,  
Langhe DOC, Piedmont, Italy, 2022**

**Sponsor: Eversource**

