DIADEMA

WINEMAKER DINNER

NOVEMBER 5, 2026 | 7:30 PM

$160++/GUEST

COURSE I

Jumbo Lump Crab Cake

4 oz. crab cake with garlic aioli,
served with endive and radish salad with almonds
and house made vinaigrette.

DAMARE Rose IGT Toscana

COURSE II

Carbonara Ravioli

served with a butter sauce with
crispy pancetta and creamy pecorino

D'VINO Rosso

COURSE III

CHOICE OF ONE, SERVED WITH
GARLIC WHIPPED POTATOES AND
SAUTÉED ASPARAGUS

Surf & Turf

4 oz. Allen Brothers filet with two grilled jumbo shrimp
served with a Burgundy red wine reduction

Macadamia Encrusted Halibut

6 oz. Halibut filet served with a
lemon beurre blanc sauce

CANDELEGI Super Tuscan

COURSE IV

Chocolate Soufflé

served with salted caramel gelato

VILLA L'OLMO Super Tuscan

CAFÉ GABBIANO
RESTAURANT, FINE WINE
& BAR