

Porta Bella's California Wine Dinner Barbecue Thursday, 8/15/19

Richard Serrano of Left Bank Wines will be presenting five California wines along with our four course Barbecue:

Deviled Crab Melts

Homemade crostinis topped with a special blend of Maryland Blue crab, cilantro, fresh basil and cayenne, topped with slices of Roma tomatoes and Monterrey Jack cheese. Oven baked.

Summer Stone Fruit Salad with Bleu Cheese and Pecans Pecans, nectarines, black plums, apricots, and bleu cheese make up this refreshing summer salad.

Pineapple and Jalapeno St. Louis Pork Spareribs Pork spareribs rubbed with a special blend of spices, grilled on our patio and glazed with a pineapple-jalapeno sauce. Served with an Italian potato salad.

Southern Style Banana Split Cake Bananas, pineapple, cherries, cream cheese and peanuts in

a graham cracker crust.

\$62

Please RSVP by calling 608-256-3186 by 8/11