



Firriato Wine Dinner – November 24th 2017

COURSE 1

Lobster Insalata

Shaved Fennel, Cara Cara Orange, Caviar Crema

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2016 Jasmin Zibibbo Bianco & 2016 Etna Bianco le Sabbie

COURSE 2

Crispy Pork Belly

Sicilian Eggplant Caponata, Rocket Arugula

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2015 Etna Rosso le Sabbie

COURSE 3

Forest Mushroom & Robiola Agnolotti

Parmigiano Fonduta

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2014 Chiaramonte Nero d'Avola

COURSE 4

Black Truffle Pesto Crusted Chicken Breast

Swiss Chard, Fontina Polenta, Chicken Bone Jus

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2013 Perricone Ribeca

COURSE 5

Pistachio Biscotti, Blood Orange-Zabaglione Mousse

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2013 Passito di Pantelleria l'ercu

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -