

GAJA

GAJA Wine Dinner – December 3rd 2017

COURSE 1

Frutti di Mare Insalata

Shrimp, Clams, Mussels, & Calamari with Winter Citrus & Mache

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Gaja Ca Marcanda Vistamare 2016

COURSE 2

Wild Boar & Swiss Chard Agnolotti

Braising Jus, Crispy Maitake Mushrooms

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Gaja Pieve Santa Restituta “Sugarille Vineyard” Brunello 2011

COURSE 3

Squab Saltimbocca

Winter Squash, Crispy Sage Leaves, Fontina Béchamel

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Gaja Barbaresco 2014 DOP

COURSE 4

Olive Crusted Lamb Chop

Lamb & Taleggio Cannelloni, Cumin Scented Carrot Puree, Rosemary Fingerlings

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Gaja “Sperss Vineyard” Barolo 2013 DOP

COURSE 5

Gorgonzola-Walnut Tart, Orange Blossom Honey

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Gaja Camarcanda 2013 (Super Tuscan)

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -