

# GAJA

Gaja Wine Dinner – November 18th, 2018

## RECEPTION

Crisp Potato Torta

Horseradish Sour Cream, Shaved White Truffle

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*Ca Del Bosco Prestige Cuvee Franciacorta NV*

## COURSE 1

Yellowtail Hamachi Crudo

Cantaloupe Gel, Lime Salt, Prosciutto Powder

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*Gaja Alteni Di Brassica Sauvignon Blanc 2016*

## COURSE 2

Housemade Duck Prosciutto

Apple Butter, Lavender Chips, Arugula Leaves, Apple Cider Glaze

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*Gaja Barbaresco 2015*

## COURSE 3

Charcoal Striped Ravioli

Wild Boar & Taleggio, Crushed Pomodoro, Citrus Crumbs

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*Gaja Da Gromis Barolo 2014*

## COURSE 4

Bone Marrow Crusted Beef Tenderloin

Swiss Chard, White Sweet Potato Puree, Truffle Jus

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*Pieve Santa Restituta "Sugarille Vineyard" Brunello 2000*

## COURSE 5

Artisanal Cheese Plate & Dark Chocolate Biscotti

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*Ca Marcanda 2015*

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -