

GAJA

Gaja Wine Dinner – November 18th, 2018

RECEPTION

Savory Potato Frittelle

Horseradish Crème Fraiche, American Sturgeon Caviar

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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, 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 -