

Icons vs. Obscure Wine Dinner – March 25th 2018

APERITIF

Glazed Beet & Burrata Crostini

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Cal Del Bosco Franciacorta Prestige Cuvee NV

COURSE 1

Black Sea Bass Crudo

Ginger Crème Fraiche, Cara Cara Orange, Crispy Prosciutto, Micro Basil

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Masseria Altemura Fiano 2015

COURSE 2

Crispy Pork Belly

Apple Butter, Horseradish Foam

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Alta Mora Etna Rosso 2015

COURSE 3

Housemade Rigatoni

Veal Breast Sugo, Pecorino Tartufo, Gremolata Crumbs

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Val di Suga Brunello di Montalcino 2011

COURSE 4

Bone Marrow Crusted Beef Tenderloin

Leek Stufato, Porcini, Chocolate-Beef Jus

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Tenuta Lunelli Sagrentino di Montefalco 2010

COURSE 5

Artisanal Cheese Plate

Fig-Almond Terrine, Truffle Honey, Grapes

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Arcanum Red 2010

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -