



Sottimano Wine Dinner – October 24th 2017

COURSE 1

Antipasti Piatto

Prosciutto, Mortadella, Genoa Salami, Truffle Pecorino, Fig Jam, Warm Focaccia

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2016 Mate Brachetto

COURSE 2

Roasted King Trumpet Mushrooms

Pumpkin Seed Pesto, Baby Arugula Leaves

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2015 Barbera Pairolero

COURSE 3

Duck & Foie Gras Agnolotti

Pressed Duck Bone Jus

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2015 Langhe Nebbiolo [Basarin] & 2014 Barbaresco "Pajore"

COURSE 4

Gently Braised Beef Short Ribs

Creamy Fontina Polenta, Beef Jus

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2014 Barbaresco "Cotta" & 2014 Barbaresco "Fausoni"

COURSE 5

Bittersweet Chocolate Tart

Espresso Whipped Cream

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -