

Piedmont

THURSDAY
NOVEMBER 5TH
5:30 PM

\$740 PER
GUEST
(TAX+ GRATUITY
INCLUDED)

PIEMONTE

COLLECTORS WINE DINNER



WELCOME

CHARCUTERIE AND ANTIPASTI

Berlucchi "61" Extra Brut

I

ROASTED VEAL LOIN AND SEARED AHI TUNA

TONNATO SAUCE | WHITE ANCHOVIES | MUSTARD SEEDS | CAPERS

2024 Vietti Arneis | 2024 Bruno Giacosa Arneis
+ Bonus Wine (Ancient Piedmont Grape Varietal)

PASTA INTERMEZZO

GNOCCHI ALL BAVA | BLACK TRUFFLE

2023 Vietti Timorasso | 2023 Fratelli Allessandria Favorita
+ Bonus Wine

II

HASTINGS ISLAND PHEASANT

ROASTED BREAST | BRAISED LEG | WHITE TRUFFLE RISSOTO

2019 Gaja Barbaresco | 2001 Bruno Giacosa Santo Stefano Barbaresco
+ Bonus Wine

PASTA INTERMEZZO

AGNOLOTTI DEL PLIN

2023 Giuseppe Mascarello Dolcetto di Alba | 2023 Bovio "Firagnetti" Langhe Nebbiolo

III

WOOD GRILLED PIEDMONTE RIBEYE

WHITE TRUFFLE | CIPPOLINI ONIONS | ROASTED POTATOES

2014 Giuseppe Rinaldi Barolo Brunate | 2013 Francesco Rinaldi Barolo Brunate
+ Bonus Wine

IV

BONET PIEMONTESE

VALRHONA DARK CHOCOLATE | AMARETTO COOKIES

G.D. Vajra Barolo Chinato | Bordiga Vermouth Bianco

