

Wine Dinner

Piemonte

Thursday March 26th, 6:30pm

Antipasto - Appetizer

*Fiori di Zucca ripieni al formaggio caprino,
impanati e fritti*

Goat cheese stuffed zucchini blossoms,
battered and deep fried

Wine: Chardonnay 2013

Primo - First Course

*Cannelloni alla Piemontese
ripieni al vitello, gruyere, rosmarino
e Grana Padano DOP*

Ground veal, spinach, fresh herbs and gruyere filled
in-house made fresh cannelloni in a béchamel sauce
topped with shavings of Grana Padano DOP

Wine: Cabernet Sauvignon 2013

Secondo - Second Course

*Brasato di bovino alla Piemontese
in salsa di Cabernet Sauvignon
accompagnato da purea di patate
Piemontese style braised beef in a
Narcisi Cabernet Sauvignon sauce
over root vegetable mashed potatoes*

Wine: Stella 2014

Dolce - Dessert

*Panna Cotta alla Torinese
con fragole fresche e glassa al Porto*

Traditional Panna Cotta
served with fresh strawberries
and a Port wine glaze

Wine: Black Raspberry 2013