

# WINE DINNER

## Umbria

Thursday January 28th, 6:30pm

### Zuppa - Soup

*Zuppa di lenticchie di castelluccio  
con salsiccia, carote, cipolle e sedano  
guarnita con salvia e olio extravergine di oliva*  
Slow simmered Castelluccio lentil and sausage soup  
with carrots, onions and celery  
finished with fresh sage and extra virgin olive oil

**Wine: Stella 2014**

### Insalata - Salad

*verdure di stagione con Bietole rosse alla Umbra arrostate,  
cipolline sottaceto, noci pecan, e formaggio caprino  
condite con vinaigrette al miele e senape dijon*  
Field greens topped with roasted beets, pickled onions,  
candied pecans and goat cheese, tossed in a honey Dijon vinaigrette

**Wine: Riesling 2014**

### Primo - Third Course

*Porchetta alla umbra ripiena al finocchio,  
aglio e erbe da cucina fresche*  
Oven roasted pork loin "porchetta" umbra wrapped in pork belly  
stuffed with fennel, fresh herbs and garlic

**Wine: Noiret 2014**

### Dolce - Dessert

*Tortine di polenta guarnite con scorza di arancia,  
banane caramellizzate e noci pecan tostate,  
cospase da salsa alla Nutella*  
Polenta cakes seasoned with orange zest and sugar, topped with caramelized  
banana slices, toasted pecans and finished with a Nutella chocolate sauce

**Wine: Bel Sogno - Late Harvest Frontenac 2013**

**Substitutions and modifications politely declined**