

# Wine Dinner

## Lombardia

Thursday November 30th, 6:30pm

### Antipasto - Appetizer

*Asparagi alla Milanese con uovo fritto  
prosciutto e grana padano*

Milanese style prosciutto wrapped roasted asparagus  
with fried egg, garnished with scales of aged Grana Padano DOP

**Wine: Gewurztraminer 2015**

### Primo - First Course

*Classico Risotto alla Milanese*

*accompagnato da petto d'anatra arrosto*

World famous saffron risotto "alla milanese"  
served with a garnish of seared duck breast

**Wine: Sangiovese 2016**

### Secondo - Second Course

*Ossobuco con patate schiacciate in salsa*

Traditional braised veal shank  
served over garlic mashed potatoes  
and braising sauce

**Wine: Stella 2016**

### Dolce - Dessert

*Sbrisolona monte bianco*

Literally "crumbly"- sbrisolona almond cake  
served with a chestnut cream

**Wine: Bel Sogno 2016**

**Substitutions and modifications politely declined**