

Piedmont, Italy Vineyard Dinner Menu

Each course will be paired with a complementary wine selection

First Course

Artichoke Heart Tapenade and White Anchovy Bruchetta

Wine: Vigne Regali "Principessa Gavia" Gavi

Second Course

Rabbit Agnolotti

Wine: Le Strette Dolcetto d'Alba, Rocca dei Bergera

Third Course

*Escarole, Garlic Marinated Tomatoes, Parsley and Parmesan Grissini,
White Truffle and Lemon Vinaigrette*

Wine: Ceretto Arneis "Blange"

Fourth Course

Porcini Mushroom Risotto and Parmesan Broth

Wine: Bricco Maiolica Barbera d'Alba, Vigia

Fifth Course

Beef Braised in Barolo Wine

(filet mignon braised in barolo wine with vegetables)

Wine: Ceretto Barolo "Zonchera" 2004

Dessert

*Hazelnut Ice Cream, Gianduja Cream, Honey,
Caramelized and Chocolate Covered Hazelnuts*

Menu is subject to change