

# *Menu Piemontese*

Chef's Tasting Menu

59.00 per person, food only

45.00 additional per person, wine pairing

\*We suggest parties of 4 or more order the tasting menu for the entire table\*

## *Baccalà Fritti*

tempura fried salt cod, caponata, micro basil

wine pairing: Inzolia, Cantine Barbera 2010 Sicilia

## *Insalata d'Anatra*

thinly sliced duck prosciutto, frisse and mache with champagne vinaigrette,

poached egg & blood orange reduction

wine pairing: Lagrein Classico, Caldaro 2009 Alto Adige

## *Plin di Formaggio en Brodo di Verdure*

classic piemontese pasta stuffed with haystack mountain goat cheese in a vegetable brodo

with root vegetable confetti

wine pairing: Roero Arneis, 'Cascina Pioiero,' Pioiero 2010 Piemonte

## *Fagiano ai Funghi*

roasted pheasant breast, brioche egg, hen of the woods mushrooms & poultry tea jus

wine pairing: Rosso di Montalcino, Terra Rossa 2006 Toscana

## *Crostata di Limone*

lemon curd tart, toasted italian meringue, wild berry sauce

wine pairing: Brachetto, 'Villa M,' Gianni Gagliardo 2010 Piemonte