

ITALIAN VARIETALS WINE DINNER Saturday, April 26, 2025

AMUSE BOUCHE

CANEDERLI IN BRODO ALLO SPECK

Dumplings with Speck in meat broth

1st Course

RAVIOLI DEL PLIN

Ravioli stuffed with veal, spinach & cheese with sage and butter 2021 RED TAIL RIDGE TEROLDEGO, FINGER LAKES

2ND COURSE

CINGHIALE AL FRUTTI DI BOSCO

Boar ragu with juniper and herbs, served on polenta with canelli beans & cabbage

2022 Schiavenza Barbera d''Alba, Piedmont, Italy

3rd Course

FILETTO ALLA TIROLESE

Dry Aged Filet Mignon with sauce tirolese, on gorgonzola risotto 2021 ERSTE & NEUE, LAGREIN, SUDTIROL, ITALY

DESSERT

Hazelnut cake with Zabaglione