

MORSO DELLA BESTIA

Thursday, 25 February 2016

All-Natural, Durham Ranch Wild Boar - Cinghiale

www.durhamranch.com



Durham Wild Boar is all natural and feral from Texas. It is caught in the wild and processed exclusively under the Durham Ranch label. Described as sweet, nutty and earthy, Wild Boar is a healthy alternative to beef due to its high protein and low fat content.

Antipasto

Wild Boar Sausage, Buckwheat Polenta, Red Vinegar Sauce
Premium Wine: Barbera, Torti, '10

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Primo

Housemade Potato Gnocchi, Wild Boar Neck Ragù,
Green Savoy Cabbage
Premium Wine: Merlot, Rutherford, '13

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Piatto di Mezzo

Farro Mantecato, Wild Boar Legs Braised with Rosemary,
Lentil, Red Wine Reduction
Premium Wine: Meritage, Cryptic, '13

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Secondo

Wild Boar Shoulder Stew with Brandy,
Fresh Sauerkraut, Apple-Mustard Sauce
Premium Wine: Super Tuscan, Lucente, '12

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Dolce

Mixed Citrus Sorbet (Lemon, Tangerine, Orange, Grapefruit, Lime)
Premium Wine: Lambrusco, Molo 8

five course menu...56

premium wine pairing...29

(not including tax or gratuity)

Locally Sourced Produce from the Santa Monica Farmers' Market: Potato from Weiser;
Green Savoy Cabbage from Tamai; Green Cabbage from Tutti Frutti;
Apple from Fairhill; Citrus from JJ Lone Ranch

Seating is limited, reservations required. Dinner will begin at 7:00pm

For reservation: (310) 451-3525

Upcoming Morso della Bestia Dinners:

March ~ Porchetta: Durazo Farm Suckling Pig

April ~ Agnello: Niman Ranch Lamb