

**WineMaker's Michele Chiarlo Dinner
November 1, 2017**



Antipasti

Veal Tartufo with Fresh Capers on Basil Crostini
Robiolas Risotto Shooters
Prosciutto on Rooftop Sugar Cane Skewers
Prosecco Limoncello Sparklers

Primi Piatti

Snails from Cherasco
Michele Chiarlo Orme Barbera

Pasta

Agnolotti del Plin
Pinched Pasta stuffed with Rabbit
Braised in Red Currant Confit
tossed in Butter, Sage and Hazelnuts
sprinkled with Pecorino Reggiano
Michele Chiarlo Barolo Tortonian

Red Grape Granite

Secondi

Braised Short Ribs with Roasted Pumpkin Purée
Roasted Mixed Fingerling Potatoes
Leeks sautéed with fresh Thyme
Crispy Leek Spear
Michele Chiarlo Cerequio Barolo

Dolce

Cherries poached in Red Wine
With Mascarpone Cream
Dark Chocolate and Hazelnut Biscotti
Michele Chiarlo Court Barbera