

MORSO DELLA BESTIA

Thursday, 25 January 2018

The last Thursday of every month, LAGO will host a communal meal featuring animal roasts and traditional, rustic dishes. The “Bite of the Beast” dinner series includes a 5-course dinner featuring the choice animal.

This month’s menu features:

Guinea Hen

Guinea Hen is a small and hearty bird that is similar to chicken but much tastier, darker meat with slight game notes.

Paired with the exquisite Venetian wines of



Insalata Tiepida di Faraona

Roasted Guinea Hen Breast, Organic Baby Heirloom Tomato,
Mache, Pistachio Vinaigrette

Premium Wine: Custoza DOC “Le Rune” ‘16

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Borsettini in Brodo

Guinea Hen Stuffed Pasta Purses, Parmesan Broth

Premium Wine: DOC “Mondello” ‘16

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Crespelle di Farina di Castagne con Zucca e Noci

Housemade Chestnut Crêpes, Guinea Hen Leg Confit,
Butternut Squash, Toasted Walnuts

Premium Wine: Valpolicello Superiore DOC “I Lastari” ‘15

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Involtini di Faraona ai Porcini

Guinea Hen Roulade, Porcini Stuffing, Cremona Mustard

Premium Wine: Rosso Veronese IGT “Le Pietre” ‘14

four course menu...49

premium wine pairing...32

(not including tax or gratuity)

Produce from the Santa Monica Farmers’ Market include mache from Tutti Frutti, Pistachio from Santa Barbara Pistachio Company, baby heirloom from Wong, butternut squash from Weiser.