

# MORSO DELLA BESTIA

Thursday, 26<sup>th</sup> July 2018

The last Thursday of every month, LAGO will host a “Bite of the Beast” 4-course communal dinner featuring whole animal roasts and traditional, rustic dishes. This month we feature:

## ***All-Natural, California Muscovy Duck***

*www.grimaudfarm.com*

Muscovy duck has a unique taste: it is lean, meaty, tender and flavorful.

*paired with the prestigious wines of Terre de la Custodia from Umbria...*



TERRE DE LA CUSTODIA  
Azienda Agraria

### **Bavarese d’Anatra**

Bavarian-Style Duck Wing Mousse, Asparagus Purée,  
Tangerine Wedges, Fennel Salad

Premium Wine: Grechetto Colli Martani DOC ‘16

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### **Carpaccio d’Anatra**

Duck Breast Carpaccio, Salsa Verde, Turnip Celery Chips

Premium Wine: Collezione Colli Martani Rosso DOC ‘15

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### **Agnolotti d’Anatra**

Duck Leg Stuffed Pasta, Spring Onion Sauce, Provolone Cheese

Premium Wine: Montefalco Rosso DOC ‘13

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### **Tagliata d’Anatra all’Arancia**

Grilled and Sliced Duck Breast, Navel Orange Sauce,  
Sautéed Spinach, Golden Raisins

Premium Wine: Sagrantino Montefalco ‘11

**four course menu...55**

**premium wine pairing...32**

(not including tax or gratuity)

Locally Sourced Produce from the Santa Monica Farmers’ Market: Asparagus from Maggie’s Farm, Fennel from Tutti Frutti, Turnip Celery from Tamai, Tangerine from JJ Lone Daughter Ranch, Navel Orange from Garcia Farm, Spring Onion from JF Farm.

Dessert cart will be offered tableside after dinner.

Seating is limited, reservations required. Dinner will begin at 7:00pm. For reservation: (310) 451-3525

**Upcoming Morso della Bestia Dinners:**

**August ~ Octopus (Polipo)**

**September ~ Suckling Pig (Porchetta)**