



## PIEMONTE WINE DINNER

WEDNESDAY, MARCH 23, 2022

### Tuna Crudo

blood orange, radish, puffed arborio, chive

*Langhe Favorita 'Onorata,' Angelo Negro e Figli 2018*

### Insalata Russa

mortadella, charred spring onion, crispy potato

*Langhe Freisa, Franco Conterno 2018*

### Tajarin alla Bagna Cauda

garlic, anchovy, parsley, focaccia

*Langhe Rosso 'Back Grin,' Fabio Gea 2019*

### Espresso Agnolotti

Gorgonzola dolce, carrot, hazelnut

*Barbera d'Alba, Sandrone 2019*

### Petto di Vitello

stuffed veal breast, polenta, bagnet verd

*Langhe Rosso '1593,' San Fereolo 2008*

### Monte Bianco

caramelized white chocolate, fior di latte custard,

fermented raspberry, chestnut paper

*'Bigarò,' Elio Perrone 2019*

Six-course tasting menu with wine pairings, \$195 per person

*Pricing is exclusive of tax and gratuity.*