

ITALIAN WINE DINNER



STARTER



Carpaccio

Root Vegetables, Goat Cheese, Blood Orange, Saffron,
Chicory



Paired with La Caudrina Moscato d'Asti

PASTA



Tortelloni

Duck Confit, Cipollini, Heirloom Carrot



Paired with Nada Fiorenzo Barbera d'Alba

MAIN COURSE



Rack of Lamb

Anson Mills Polenta, Dijon, Cherry, Shishito Pepper



Paired with Nada Fiorenzo Langhe Nebbiolo

DESSERT



Crostata

Poached Pear, Hibiscus, Apple Cider Caramel, 9-Year
Sherry, Crème Fraîche



Paired with Romano Dogliotti Redento Moscato Passito

