



YEAR OF THE PIG WINE DINNER

FEBRUARY 27, 2019

AMUSE:

PAITIN 2015 ARNEIS (LANGHE, ITALY)

CHICHARONE AND PIMENTO CHEESE

FIRST COURSE:

VALLE DELL'ACATE 2017 GRILLO (SICILY, ITALY)

SALTIMBOCCA PRAWNS, SWEET ONION POLENTA

SECOND COURSE:

MONTINORE ESTATE 2016 PINOT NOIR

(WILLAMETTE VALLEY, OREGON)

CHINESE BBQ SPARE RIBS, GREEN TEA LO MEIN

THIRD COURSE:

BOUTINOT 2015 "LA COTE SAUVAGE" CAIRANNE

(RHONE VALLEY, FRANCE)

BRAISED PORK CHEEK "VACCINARA", CAMPANELLE,
AGED PARMESAN

FOURTH COURSE:

BARONE RICASOLE 2015

CHIANTI CLASSICO RISERVA (TUSCANY, ITALY)

BACON WRAPPED PORK "BISTECCA TOSCANA",
HERB RISOTTO, ASPARAGUS, SPANISH SALSA VERDE

DESSERT COURSE:

BODEGAS TORO ALBALA 1988

PEDRO XIMENEZ SHERRY (ANDALUCIA, SPAIN)

APPLE PECAN DONUTS, PORK FAT CARMEL SAUCE