



Tuesday, October 13, 2009

The Wines of Ceretto *with Federico Ceretto*

Reception

Chef Jason Dady's Seasonal Hors' de Oeuvres
2007 Ceretto Arneis Blange

1st Course

Pear Salad with House Smoked Bacon Lardons, Smoked Trout, Walnuts and Arugula
2007 Ceretto Arneis Blange

2nd Course

House Made Porchetta de Testa with Wild Mushrooms, Cranberry Bean Puree and Mustard Jus
2004 Ceretto Monsordo Rosso

3rd Course

Slow Roasted Leg of Lamb with "Eggplant Ravioli", Lamb Ragu, Golden Raisins and Pine Nuts
2004 Ceretto Barbaresco Asij

4th Course

Grilled Tuscan Ribeye with Veal Liver Risotto, Red Wine Jus and Blue Cheese
2004 Ceretto Barolo Zonchera

Dessert

Lemon Parfait with "Biscotti" and Fresh Berries
Ceretto Moscato d' Asti

\$65 per person
Plus Tax and 18% Gratuity