



A Night in Piedmonte

4-COURSE PELISSERO VINEYARD PAIRING DINNER

First Course

PELLISSERO DOLCETTO D'ALBA "MUNFRINA" 2020

CARPACCIO DE POLPO | red wine braised octopus, heirloom tomatoes,
Acciuga vinaigrette, Calabrian chili oil, micro arugula & Marcona almonds

Second Course

PELLISSERO BARBERA D'ALBA "PIANI" 2015

RAVIOLO AI FUNGHI | homemade pasta, hen of the wood mushroom, parmesan foam

Third Course

PELLISSERO "LONG NOW" 2018

PELLISSERO BARBARESCO CRU "VANOTU" 2016

MANZO ARROSTO | Snake River Farms filet mignon, roasted garlic,
truffle butter, parsnip purée & oyster mushrooms

Fourth Course

BERTA GRAPPA

CHOCOLATE PANNA COTTA | espresso, fiore di latte & biscotti crumble