



Cesari Wines

October 30, 2018

RECEPTION

Chef's Selection of Hors d'Oeuvres and Canapés
LaLuca, Prosecco, NV, Veneto, Italy

FIRST COURSE

Frutti di Mare

Local shellfish, salmoriglio sauce

Cesari 'Cento Filari', Lugana, 2016, Veneto, Italy

SECOND COURSE

Roasted Wild Mushrooms

Arugula meringue, chasseur sauce

Cesari 'Jema', Corvina, 2012, Veneto, Italy

ENTRÉE

Smoked Wild Boar

Broken Arrow ranch, roasted chestnuts, broccoli rabe

Cesari, Amarone della Valpolicella, 2013, Veneto, Italy

DESSERT

Blackberry Amarena Mousse

Poached pears

Cesari 'Mara', Valpolicella Ripasso, 2015, Veneto, Italy

Iris Di Cicco, US Brand Ambassador Caviro - Cesari - Due Torri

Brad Andries, Executive Chef