



Tour of Italy

Wednesday, October 20, 2021

RECEPTION

Stuzzichini

House cured salmon pinwheel, pecorino and strawberry mousse,
lemon ginger corn fritter

Michele Chiarlo 'Le Marne', Gavi, 2020, Piedmont, Italy

FIRST COURSE

Duck Rilette

Roasted pepper compote, pumpnickel toast, confit mushroom

Masi 'Campofiorin', Rosso Del Veronese, 2015, Veneto, Italy

SECOND COURSE

Pork "Braciola"

Braised grapes, broccoli rabe, parmigiana broth

Tenuta di Biserno 'Insoglio del Cinghiale', 2019, Tuscany, Italy

ENTRÉE

Lamb Sugo

Rosemary smoked Lamb sugo, chocolate bitters dressed fennel slaw,
grilled polenta cake, chili drops

Donnafugata 'Mille e una Notta', 2016, Sicily, Italy

DESSERT

Chocolate Gorgonzola Ravioli

Coco nibs, dried cherry paint, wine gel

Midici Ermete 'Concerto', Lambrusco, 2019, Emilia-Romagna, Italy

Ciro Pirone, Director of Italian Wines, Horizon Beverage Company

Robert Martin, Executive Chef