

Cascina Ca'Rossa
Wine-Maker Dinner

Monday, March 22, 2010
6p-9:30p

CICCHETTI

FRIED GREEN OLIVES
SMOKED TUNA, CROSTINI
WALKER CREEK OYSTERS, BLOOD ORANGE PUDDING
~2009 ROERO ARNEIS 'MERICA'~

ANTIPASTI

AHI TUNA *CARPACCIO*, GREEN GARLIC *PANNA COTTA*, *SALSA VERDE*, WATERMELON RADISH
~2006 LANGHE NEBBIOLO~

PRIMI

LIBERTY FARM DUCK LEG AND MOREL *LUNE RAVIOLI*, DUCK BRODETTO, DUCK SKIN CRACKLINGS
~2007 BARBERA D'ALBA 'MULASSA' ~

INTERMEZZO

RED WINE GRANITA

SECONDI

COFFEE AND CACAO NIB CRUSTED LOIN OF LAMB, SWISS CHARD AND EGG YOLK *SFORMATO*, NEBBIOLO WINE SAUCE
~2006 ROERO 'AUDINAGGIO'(NEBBIOLO)~

~2006 ROERO RISERVA 'MOMPISSANO' (NEBBIOLO)

DOLCE

WHITE CHOCOLATE AND MASCARPONE *PANNA COTTA*, MEYER LEMON CURD, PISTACCHIO BISCOTTI
~2009 BIRBET (BRACHETTO)~

WE USE LOCAL, SUSTAINABLE AND ORGANIC PRODUCTS WHEN AVAILABLE

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

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