

GAJA Wine Dinner
Thursday, March 22, 2018

6:30 arrival

Speaker: Michele LeVigne, Associazione Italiana Sommelier

First Course

Tray Passed Upon Arrival

Bellini, Horseradish Cream, Smoked Salmon, Caviar, Chives

Tempura Oyster Mushroom

Toast, Burrata, Roasted Heirloom Cherry Tomatoes, Pancetta

Wine: Berlucchi, Rose, Franciacorta

Second Course

Octopus, Scallop Carpaccio; Green Apple Vinaigrette, Asparagus, Walnuts,
Micro Arugula, Kalamata Salt

Wine: Gaja, Rossj-Bass 2016 Chardonnay, Piedmonte

Third Course

Shaved Fiocco Culattelo Zibello, Burrata Cheese, Lemon Zest,
Extra Virgin Olive Oil, Toast

Wine: Gaja, Sito Moresco 2014 Blend, Piedmonte

Intermisso

Pork Belly, Apple & Date Demi-Glace Reduction;
Cabbage Relish, Fried Onion

Wine: Gaja, Barbaresco 2014 Nebbiolo, Piedmonte

Fourth Course

Braised Wild Boar Shank; White Corn Meal;
Thyme Scented Caramelized Carrot & Cumin Flavored Yogurt

Side by Side Wines: Santa Restiuta 2012 Brunello di Montalcino

Gaja, Ca'Marcanda, Magari 2015 Bordeaux Blend, Bolgheri

Fifth Course

Dried Fruit & Honey Compote, Salted Marcona Almonds, Italian Cheese

Wine: Gaja, Ca'Marcanda, VistaMare 2016 White Blend, Toscana

\$145 per person plus tax & gratuity

E-mail *Nicole Lira* for reservations: loperaristorante@gmail.com