

L'Opera's Tour of Northern Italy

Friday, March 22, 2019 at 6:30 pm

For Reservations: 562.491.0066 or loperaristorante@gmail.com

FIRST COURSE

Raw Hamachi, Micro Cilantro, Coconut & Carrot Puree, Pickled Onion

2016 BELLEND A Prosecco Superior 'Sei Uno' Brut

SECOND COURSE

Raw Sliced Scallop, Grilled Asparagus, Kale, Peas, Mint, Lemon, Parmigiano Broth, Salmon Roe

2016 Cascina Adelaide 'Nascetta'

THIRD COURSE

Roast Duck, Ricotta & Fromager d'Affinois Ravioli, Wild Mushroom & Berry Broth, Crispy Parmigiano

2014 Contucci 'Vino Nobile di Montepulciano'

FOURTH COURSE

Sous-vide Venison, Red Wine Currant Reduction, Couscous, Grilled Radicchio, Caramelized Cippolini Onion

2013 Cascina Adelaide 'Barolo'

FIFTH COURSE

Lemon Sponge Cake, Lemon Mousse, Raspberries, Crème Anglaise

Tenuta Carretta 'NV Brachetto d'Aqui'

\$75 per person

Plus tax & service