

# *Epicurean Society*

## *“A Holiday Dinner in the Court of Savoy”*

*Tuesday, December 13, 2016*

### *Menu*

#### *Tray Passed Hors d'oeuvres*

PORCINI RISOTTO

*Filled with Fontina Cheese*

BRESAOLA

*Arugula, EVO & Lemon*

GRISSINI E PROSCIUTTO

*Pancetta & Mascarpone*

Ferghettina Brut

#### *Antipasto*

VITELLO TONNATO

*Cold Roasted Veal Loin Smearred with Tuna Sauce & Capers*

2015 Giovanni Almondo Arneis Bricco Ciliege, Piedmont

#### *Primo*

RISOTTO AL NEBBIOLO E CREMA DI GORGONZOLA

*Nebbiolo Wine Risotto with Gorgonzola Sauce*

2012 Paitin Barbaresco "Sori Paitin," Piedmont

#### *Intermezzo*

PEAR SORBET SPLASHED WITH GRAPPA

#### *Secondo*

BRASATO AL BAROLO E TARTUFFO DEL PIEMONTE,  
GNOCCHI ALLA BAVA

*Barolo Wine Braised Beef Short Rib with Black Piedmont Truffles*

*Sautéed Potato Gnocchi with Fontina & Padano Cheeses*

2011 Marcarini Barolo Brunate, Piedmont

#### *Dolce*

PANNA COTTA CON FRUTTI DI BOSCO E SPUMANTE

*Panna Cotta with Spumante Macerated Berries*

2011 Franz Haas Moscato Rosa

MIGNARDISES WITH COFFEE SERVICE