

EPICUREAN SOCIETY

"A Romantic Dinner in Northern Italy"

TUESDAY, FEBRUARY 9, 2016

MENU

PASSED HORS D'OEUVRE

Warm Crispy Corn Meal Crouton "Polenta Saracena"
with Crescenza Cheese and Porcini mushrooms Trifolati

Beef Tenderloin Carpaccio
with poached Quail Egg, Celeriac Salad and Black Truffle "Sugo"

Eggplant Capponata
*oven-cured tomato with Burrata cheese, seared Langoustine
and Extra Virgin Olive Oil*

2011 Ferghettina "Milledì" Franciacorta

FIRST COURSE

Crème of Braised Artichokes Hearts
Fava Beans and Cipollini onions, with lemon "Candito" and fresh mint

2013 Jermann Pinot Grigio, Venezia Giulia

FISH COURSE

Pan Seared Cold Water Turbot
with Ragu of Mullet, Grand Mo Gnocchetti with tomato and saffron sauce

2014 Poggio al Tesoro "Solosole" Vermentino, Toscana

Second Course

Hand Rolled Tortelloni
*filled with braised beef cheeks and Burrata cheese,
oxtail reduction, vegetable gremolata*

2013 Tedeschi "Capitel Nicalo" Valpolicella

Intermezzo

Sorbet of Pears Infused Grappa

Entrée Course

Roasted Lamb Loin "Porchetta Style"
*with Foie Gras, puree of butternut squash scented
with Mustard from Cremona and baby heirloom beets "Agrodolce"*

2010 La Gerla Brunello di Montalcino

Salad Course

Salad of Arugula, Radicchio and Endive
with Aged Balsamic Vinaigrette with shaved Parmigiano Reggiano

Dessert

Tiramisu

Yesterday, Today and Tomorrow

2006 Vigna Vecchia Vin Santo del Chianti Classico