

## **Piedmontese Wine Dinner**

**Autumn**

**Reception**

**Franciacorta Contaldi Castaldi**

*An assortment of the chefs specialty passed butler style*

**First Course**

**Seared Sea Scallop with Brown Butter, Sage and Squash Puree**

*Giacamo Bologna "Braidà", Brachetto D'Aqui*

**Second Course**

**Tajarin with Braised Griggstown Farm Chicken, Apples and Celeriac**

*Coppa, Cortese di Gavi, 2012*

**Third Course**

**Loin of Berkshire Pork with Sausage and Chestnut Stuffing**

*Viette, Barbera "Tre Vigne" 2011*

**Fourth Course**

**Osso Buco with Porcini Mushrooms and Saffron Risotto**

*Michele Chiarlo, Barolo "Toroniano" 2009*

**Fifth Course**

**Baba Blue Cheese with Truffle Honey and Pear Compote Valley Shepard Creamery NJ**

**Dessert**

**Flourless Chocolate Torte with Frangelica-Ganache and Whipped Cream**

*Moscato, Loazzola*

**Complete Coffee Service**