

Masseria

Giacomo
Bologna
“Braida”

BY NICHOLAS STEFANELLI

Vestiti per accontentare gli altri ma mangia per accontentare te stesso.

Dress to please others but eat to please thyself.

Braida Wine Dinner

21 Febbraio 2018

CANAPES

2016, Barbera Frizzante, Braida, Piedmont, Italy, “La Monella”

ANTIPASTI

Vitello Tonnato

2016, Chardonnay/Nascetta blend, Serra dei Fiori, Piedmont, Italy, “Il Fiore”

SECONDI

Fritto Misto Piemontese

2014, Barbera/Pinot Noir blend, Braida, Piedmont, Italy, “Il Baicale”

PASTE

Ravioli al Castlemango

2014, Barbera, Braida, Piedmont, Italy, “Bricco Dell’ Uccellone”
(Served from a Jeroboam)

ENTRATA

Beef Shank Brasato

Comparative Vertical Tasting
1996, Barbera, Braida, Piedmont, Italy, “Ai Suma”
2007, Barbera, Braida, Piedmont, Italy, “Ai Suma”
2011, Barbera, Braida, Piedmont, Italy, “Ai Suma”

DOLCI

Panna Cotta

2016, Brachetto d’Aqui, Braida, Piedmont, Italy

7:00 Arrival

\$325 per person. All Inclusive. Reservations Required.

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