

Masseria

BY NICHOLAS STEFANELLI

Mancia a gusto tuo e vestiti a gusto d'avutri.

Eat to please ourselves but dress to please others.

Fall Harvest Wine Dinner

12 Ottobre 2017

CANAPES

Ferrari, Blanc de Blancs, "Perle," Trentino, Italy, 2008

MAZZA FRISSA

Sardinian Wheat Porridge.

Egg Yolk. Autumn Mushrooms.

2014, Torbato, Sella & Mosca, "Terre Blanche,"

Sardinia, Italy

FAGGIANO

Smoked Wild Pheasant. Squash. Brown Butter.

2011, Nebbiolo, Travaglini, Gattinara, Riserva,

Piedmont, Italy

(Served from a Magnum)

TAGLIOLINI

Fresh Egg Pasta. Guanciale. Celery Root.

Castelmagno. White Truffle.

1971, Nebbiolo, Fontanafredda, Barolo, Piedmont, Italy

1999, Nebbiolo, Fontanafredda, Barolo, Piedmont, Italy

2000, Nebbiolo, Fontanafredda, Barolo, Piedmont, Italy

BUE

30 Day Dry Aged Roseda Beef. Fresh Shelling Beans.

Red Wine Sauce.

2001, Sangiovese, Col d'Orcia, Brunello di Montalcino, Riserva, "Poggio al Vento," Tuscany, Italy

2004, Sangiovese, Col d'Orcia, Brunello di Montalcino, Riserva, "Poggio al Vento," Tuscany, Italy

DOLCI

Roasted Pears. Walnut Sbrisolona.

Panpepato Gelato.

2011, Moscadello di Montalcino, Col d'Orcia, Vendemmia Tardiva,

"Pascena," Tuscany, Italy

\$495 per person. All inclusive. 7:00 p.m. arrival.