



NOVEMBER 2018

WINE DINNER EVENT

THURSDAY, NOVEMBER 29, 2018 AT 6:30PM

FE ATURING THE ITALIAN WINES OF VENOSA / BASILICATA AND MENHIR SALENTO / PUGLIA
SPECIAL GUEST SPEAKER GEORGE SCHWARTZ OF KIMERA IMPORTS

NOVEMBER 2018 WINE DINNER MENU

Piona Cocktail

RECEPTION

Menhir Salento / N Zero Negramaro I.G.T. 2015

BRUSCHETTA AL PESTO DI FAVA CON ARROSTITI AL FORNO A LEGNA E BURRATA

Bruschetta of fava bean pesto, wood fire oven roasted sweet peppers, Maple Brook Farm burrata

Menhir Salento / Salice Salentino D.O.C. 2015

BROCCOLI RABE, SALSICCIA, CANNELLINI BEANS

Wood fired roasted Vermont Salumi sweet sausage, broccoli rabe, cannellini beans, crushed garlic, red pepper flakes, EVOO, Pecorino di Maglie

Venosa / Carato Venusio Aglianico del Vulture D.O.C. 2013

CARRE' DI AGNELLO ALLA BASILICATA CON TORTA DI POTATE ALL'AGLIO AL ROSMARINO

Grilled rack of lamb, organic potato cake, rosemary, garlic

PUGLIESE PASTICCIOTTO CAKE

Flaky crust filed with a creamy custard

\$65 per person all inclusive. Reservations are limited.