



EDMONTON
EPICUREAN
SOCIETY
SINCE 1986

BIANCO

10020 101A AVENUE #120, EDMONTON, AB

TUESDAY, MAY 24, 2022

RECEPTION: 6:30

DINNER: 7:00



MENU

RECEPTION:

Gaberoni – Tiger prawns cooked in a traditional white wine, garlic and butter sauce. Served with crostini.

Wine: Fiol Prosecco - an award winning, refreshing and smooth expression of the Glera grape, beautifully balanced and versatile. Light golden color and creamy foam. Elegant bouquet of wisteria flowers, acacia and the tangy sweetness of mature crab apple and pear. Lively and refreshing, combining both savory and sweet flavors, ending on notes of Mediterranean spices and lemons.

FIRST COURSE:

Calamari – Calamari topped with lemon zest and mint. Served with a spiced aioli and arrabiata tomato sauce.

Wine: Ramato Pinot Grigio - Beautiful unique copper hue from extended skin contact, making this wine technically an orange wine. Delicious aromas of peach, strawberries, tropical pineapple, apricots, and wild spring flowers. Luscious palate while retaining a balanced minerality.

SECOND COURSE:

Insalada di Casa – Organic spring mix, tomato, sliced red onion, toasted hazelnuts and feta in a chive and honey dressing.

Wine: Catanga Sauvignon Blanc - Pale yellow with green highlights. Fresh fruit aromas. Clean and elegant, with citrus and various white fruit. This wine has fruit flavours, and a long, lingering finish.

ENTRÉE:

Casarecce al Ragù Bolognese – Traditional Bolognese sauce made with organic beef and San Marzano tomatoes. Served over housemade pasta created from organic, unbleached and GMO free flour. Topped with parmigiano.

Wine: Grayson Cellars Cab/Sav - a dark ruby colour with a rich nose of blackberry, raspberry, and a hint of black pepper. This is an intense Cabernet with a round mouth feel and soft, lingering finish. The palate is full of rich fruit and a soft note of toasted French oak.

DESSERT

Tiramisu – Authentic Venetian recipe.

Drink: Bosco Amaro Silano - Bold and intensely aromatic, Amaro Silano shows notes of cola, licorice, caramel, bitter orange and walnuts.

Tea & Coffee upon request.