



Harvest Wine Pairing Dinner

Friday, October 14, 2022

Minestra (“Lirico”)

Brodo Toscano: classic soffritto aromatics and stewed cannellini beans; served in a warming broth with parmesan ciabatta crostini, bacon lardons, local herbs (Fields Edge Farms–Floyd) and a lemon dill cream

Primi (Dolcetto)

Plum chicken: chicken lollipops marinated in a plum sauce, smoked, grilled and glazed; served over roasted acorn squash with a creamy taleggio polenta filling

Insalata (“Rosa”)

Brussels sprouts salad: shredded raw sprouts tenderized and tossed in a honey dijon vinaigrette; topped with roasted sprout petals, walnuts and shallots and freshly grated parmesan

Bonus Primi! (Aglianico)

Gnocchi: gnocchi pasta with wine-braised mushroom medley and apple, pear and port-wine elk sausage; topped with local herbs (Fields Edge), parmesan and a lemon-infused mascarpone cheese

Secondi (Cabernet franc)

Bistecca: grass-fed flat-iron steak (Fields Edge), grilled in a roulade featuring pesto, goat cheese, caramelized onions, arugula, balsamic glaze and sun-dried tomatoes; served with cabernet reduction and blueberry horseradish sauces alongside a contorni of local garlic-smashed pinto potatoes

Dolce (Corvina)

Cocoa Mia’s autumn pear spiced cake: layered spiced cakes with lightly sweetened cinnamon sour cream and topped with mulled Corvina-poached pears; finished with a cinnamon crumble and drizzled with additional mulled Corvina syrup