



Spring Wine Pairing Dinner

Friday, April 7, 2023

Minestra ('21 "Lirico")

Springtime soup: shallots, fennel, peas, and local asparagus (Fields Edge Farms–Floyd) pureed and served with cream drizzle, garlic croutons, pancetta, chives and fennel fronds

Primi ('19 Sangiovese)

Midollo osseo: beef femur, cut canoe-style, brined for 24 hours and roasted; served with rosemary, sage, garlic and lemon infused salt, pickled onions and homemade rustic bread

Insalata ('22 Vermentino)

Spring root salad: thinly sliced local hakurei turnips, rover radishes, chioggia beets, and Napoli carrots, topped with a blend of six salanova lettuces (Fields Edge), goat cheese, cranberries and glazed walnuts in a lemon honey vinaigrette

Bonus Primi! ('21 Cabernet franc)

"Granchio" e pepe: bucatini pasta, shallots and pepperoncini, tossed in a black pepper and pecorino sauce and topped with wild-caught lump crab meat; served in a parmesan bowl

Secondi ('20 Dolcetto)

Bistecca: grass-fed, whole center-cut tenderloin (Fields Edge); rosemary and oregano crusted, smoked, grilled and carved tableside; served under a wine, shallot and gorgonzola cream sauce; and alongside a contorni of local hasselback pinto potatoes (Fields Edge)

Dolce ('19 "Rosa")

Cocoa Mia's rose-pistachio white chocolate torte: a white chocolate cake topped with a white chocolate ganache accented with rose and pistachio; accompanied with a rose-pistachio crèmeux