

THURS, NOV 13TH | 6PM

Hosted by Mario Bollag
Owner & Winemaker

Beef & Brunello

MODERN STEAK
— STEPHEN AVENUE —

First Course | 2018 Terralsole Rosso di Montalcino DOC

BURRATA & HEIRLOOM TOMATO SALAD

Aged Balsamic Reduction, Tuscan Evoo,
Basil Pine Nut Pesto, Sea Salt Flakes

Second Course | 2011 Terralsole “Trio” from 1.5L Magnum

WILD BOAR RAGÙ PAPPARDELLE

San Marzano Tomato, Pecorino Romano

Third Course | 2010 Brunello DOCG from 3L Magnum

ALBERTA MODERN BENCHMARK SHORT RIB AL BRUNELLO

Parmigiano Risotto, Roasted Mushrooms, Brunello Reduction

Fourth Course | 2007 Brunello Riserva DOCG from 3L Magnum

GRILLED ALBERTA MODERN BENCHMARK PRIME GRADE STRIP

Roasted Garlic Butter, Cipollini Onions, Truffle Potato Purée

Fifth Course | “La Grappa Bella” Cocktail

VANILLA PANNA COTTA

Lemon Thyme Infusion, Pine Nut Crumble

TERRALSOLE
M A R I O B O L L A G

SILENT AUCTION | All Proceeds donated to the Learning Center in Haiti
through Terralsole foundation TeSoley

249++ | BOOK YOUR TABLE USING THE OPENTABLE EXPERIENCE TAB