

ISOLE E OLENA WINE DINNER
PRESENTED BY VIA ITALIAN TABLE

TUESDAY, MARCH 1ST, 2016

Purple Potato Chip

with sous vide egg yolk and crisp bacon

VANDORI PROSECCO, DOC, ITALY, N.V.

Pappa Al Pomodoro

*tomato soup, Taleggio and Ciabatta grilled
cheese, pork belly croutons*

ISOLE E OLENA CHIANTI CLASSICO,

DOCG, TUSCANY, 2013

Confit of Duck

*with Apricot preserves over smoked mozzarella
and chicory risotto*

ISOLE E OLENA "COLLEZIONE PRIVATA"

CHARDONNAY, IGT, TUSCANY, 2013

Intermezzo

Blood Orange Sorbet

Veal Osso Bucco Cacciatore

*wild mushrooms, Cipollini onions, roasted grape
tomatoes, creamy herbed polenta and parsnip crisps*

ISOLE E OLENA "COLLEZIONE PRIVATA" SYRAH,

IGT, TUSCANY, 2007

Chocolate Mousse

Pistachio and granola crumble, Amarena cherry gelato

BARREL AGED AMARO MONTENEGRO

*Prepared by Executive Chef Mark Hawley
and*

Executive Sous Chef Bill Brulé