

# Artichoke Cafe

## Vias Imports Tour of Italy Wine Dinner

Thursday March 23, 2017

FIRST

### **LECHTHALER, TRENTO RIESLING 2012**

WILD ARUGULA, WOOD SORREL, SPECK, PRESERVED LEMON VINAIGRETTE

SECOND

### **TERREDORA DI PAOLO, IRPINIA ROSATO ROSAENOVAE 2015**

MANILA CLAMS, FENNEL BROTH, DUCK FAT FINGERLING POTATO

THIRD

### **DAMILANO, BAROLO LECINQUEVIGNE 2011**

VENISON TENDERLOIN, SPRING NETTLE, CITRUS SHERRY, BLACK TRUFFLE

FOURTH

### **ARVERO, IL LIMONCELLO**

RHUBARD GRANITA

FIFTH

### **LE SALETTE, AMARONE DELLA VALPOLICELLA CLASSICO 2012**

CONIGLIO CACCIATORE, POLENTA, BLACK TRUMPET, WILD ONION

SIXTH

### **SIBONA, UMBRIA AMARO**

TRIO OF CHOCOLATE TRUFFLES

blood orange with candied fennel

meyer lemon with pink peppercorn

espresso with salted caramel

EXECUTIVE CHEF DAVID GASPARD DE ALBA