

NERUDA PRESENTS

WINES OF IONIA ATLANTIC IMPORTERS

SIX WINE / FIVE-COURSE DINNER

WITH SCOTT REED

OF IONIA ATLANTIC

WEDNESDAY, DECEMBER 2, 2009



APERTIF

PIZZOLATO – PROSECCO
VENETO IGT

COURSE 1

CURATOLO “MULINEA” – INSOLA
SICILIA IGT

BUTTER POACHED SCALLOP
PARSNIP PUREE ~ FIG OLIVE OIL

COURSE 2

2006 LE CAPANNELLE – ROSSO
MARAMMA TUSCANY IGT

WILD MUSHROOM & CHARD
PORCINI MUSHROOM DEMI-GLACE
FRESH PAPPARADELLE PASTA

COURSE 3

2004 C. SERRAGRILLI – GRILLO ROSSO
LANGHE ROSSO DOC

BRAISED BEEF SHORT RIBS
BUTTERNUT SQUASH RISOTTO

COURSE 4

2004 C. SERRAGRILLI – LA TUR
BAROLO DOCG

PEPPER ENCRUSTED HARE
CANNELLINI BEAN SUCCOTASH

COURSE 5

VINCHIO VAGLO SERRA - MUSCAT

BROILED PEACHES
GORGONZOLA-MARSCARPONE WHIP



CHEF GARY MCNELLY

\$65 PER PERSON
PLUS TAX AND GRATUITY

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