

**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**

[WWW.NERUDA2DINE.COM](http://WWW.NERUDA2DINE.COM)