

Piemonte Grand Tasting Menu



*Introducing a Tour of Italy in 2018
Monthly Regional Grand Tasting Menus*

<i>January</i>	<i>Piemonte</i>
<i>February</i>	<i>Toscana</i>
<i>March</i>	<i>Venezia</i>
<i>April</i>	<i>Lazio</i>
<i>May</i>	<i>Puglia</i>
<i>June</i>	<i>Campania</i>
<i>July</i>	<i>Sicilia</i>
<i>August</i>	<i>Sardegna</i>
<i>September</i>	<i>Marche</i>
<i>October</i>	<i>Lombardia</i>
<i>November</i>	<i>Umbria</i>
<i>December</i>	<i>Emilia Romagna</i>

With Optional Regional Wine Pairings

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140

Nantucket Bay Scallops & Porcini

🍷 *Luigi Ferrando, 'La Torrazza', Erbaluce, Canavese*

Maple Brook Burrata

Prosciutto Di Parma, Tonnato, Alba Hazelnuts

🍷 *Massa Derthona, Timorasso, Colli Tortonesi*

Gnocchi, Black Truffle Fonduta & Pears

🍷 *Sperino, 'Uvaggio', Nebbiolo, Costa della Sesia*

Wild Sablefish

Langoustine, Spaghetti Squash, Brown Butter

🍷 *Giacosa, Arneis, Roero*

Venison Loin

Butternut Squash, Wild Huckleberries, Grappa

🍷 *Giuseppe Mascarello, 'Scudetto', Barbera d'Alba*

Tiramisu Piemontese

🍷 *Marchesi di Gresy, Moscato d'Asti*

🍷 *Premier Wine Pairing 95*