



*An Evening of Caiarossa & Chateau Giscours*

*Featuring special guest Alexander Van Beek, director of both estates  
In collaboration with Total Wine & More Concierge Sales*

*Thursday, March 8<sup>th</sup>, 2018  
6:30 pm*

*250 per person  
excluding tax & gratuity*

*Salad of Charcoal Grilled Quail & Pancetta  
Pergolaia*

*Sturgeon & Foie Gras  
Aria di Caiarossa 2011*

*Confit Wild Salmon, Mushroom Egg Yolk Raviolo  
Chateau Giscours 2009 & Caiarossa 2009*

*Ossobuco Tortellini, Comte Fonduta  
Chateau Giscours 2010 & Caiarossa 2010*

*A5 Beef Wagyu Rib Eye, Potato-Truffle Zabaglione, Alba Hazelnut Tuile  
Chateau Giscours 2000*

*Menu & Vintages Subject to Change*

*Book your table by emailing [reservations@fabiotrabocchi.com](mailto:reservations@fabiotrabocchi.com) or calling 202.525.1402*