

Fiola

Col d'Orcia Wine Dinner

Monday, October 8th, 2018

6:00 pm

With Special Guest Paola Tealdi

Col d'Orcia Export Manager

.....

Menu

Canapé Welcome Reception

Boizel, Champagne NV

Braised Octopus

Beet, Farro & Black Olive

Col d'Orcia, Spezieri, Toscana 2014

Squab Risotto

Foie Gras, Black Trumpet & Pomegranate

Col d'Orcia, Brunello di Montalcino 2013

Col d'Orcia, Poggio al Vento, Brunello di Montalcino Riserva 2006

Venison

Squash, Chestnut & Carob

Col d'Orcia, Olmaia, Toscana 2012

Green Apple Semifreddo

Brown Butter, Raisin & Farm Honey Gelato

Col d'Orcia, Pascena, Coscadello di Montalcino 2011

.....

225 per person

exclusive of tax & gratuity

Reserve by calling 202-525-1402 or emailing reservations@fabiotrabocchi.com