

Veneto Dinner

Friday, February 8th, 2019

Amuse

scallop crudo

bottarga, lemon, watercress

Desiderio Jeio (Bisol) Valdobbiadene Prosecco Superiore Brut

First

grilled shrimp

polenta, fennel, pregano

2017 Venturini Massimino, Valpolicella classico

Second

organic risotto

butternut squash, Treviso, parmigiano reggiano

2014 Venturini Massimino, Valpolicella Semonte Alto Ripasso

Third

boneless short rib

wild mushrooms, brussels sprouts, roasted tomato

2013 Venturini Amarone classico

2012 Venturini Amarone campomasua

Finale

chocolate mousse

devil's food cake, chocolate sauce, mascarpone ice cream

2012 Recioto della Valpolicella



Kevin LaFemina, Executive Chef

Jason Ramos, Chef de Cuisine

Gloria LaGrassa - Owner