

Massolino Wine Dinner

Thursday March 16th, 2023

Amuse

Polpo Fritto

roasted tomato, licorice root, lemon, potato espuma

2019 Massolino Langhe Chardonnay

First

Vitello Tonnato

veal & tuna carpaccio, wild arugula, sourdough, pecorino Toscano, tonnato sauce

2020 Massolino Langhe Nebbiolo

2016 Massolino Barbera D'alba

Second

Ricotta Gnocchi

pork shank ragout, wild mushrooms, tallegio, black truffle

2017 Massolino Barolo

2019 Massolino Barbaresco Albesani

Third

Braised Beef Cheek

castle valet polenta, spinach, cipollini, porcini, sauce bordelaise

2017 Massolino Barolo Margheria

2016 Massolino Barolo Riserva Etichetta Nera Vigna Rionda

Dessert

Strawberry Short Cake

vanilla sponge, strawberry-honey compote, meringue, strawberry sorbet

2016 Massolino Moscato d'asti



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Gloria LaGrassa – Owner