



Aperitif

Villa Rinaldi "Gran Cuvee Bianca" Metodo Classico Brut 2005

VENETO

A dry spumante made from 100% Chardonnay in the Champenoise method. Six months of barrique aging and 18 months in the bottle make for delicate toasty aromas along with tropical fruit notes of banana and pineapple.

First Course

Cave du Vin Blanc de Morgex et de la Salle Valle d'Aoste DOC Blanc de Morgex et de la Salle 2009

VALLE D'AOSTA

This wine is made from the Prie Blanc variety harvested on vineyards located at the foot of Mount Blanc. Crisp, dry, and delicate with herbaceous notes of mountain shrubbery and sage.

First Course

Bisson Golfo del Tigullio DOC Vermentino "Vignaerta" 2007

LIGURIA

A gorgeous expression of Vermentino with a full bouquet of citrus, flowers, and minerals and a lush palate that finishes with a sea salt note and traces of bitter almond.

Second Course

Foradori Teroldego Rotaliano DOC 2007

TRENTINO-ALTO ADIGE

Teroldego is a native variety from a Northeastern, mountainous region and a cousin of Syrah. Aromas of red fruit exhibit a light, alpine-y crispness reminiscent of mountain air. Medium-bodied with peppery green notes it's easy to drink, elegant, and utterly Italian.

Second Course

Corte Rugolin Valpolicella Classico DOC Superiore Ripasso 2006

VENETO

Made from the same grapes (Corvina, Rondinella, Molinara) used for Amarone, and fermented on the same lees, the bouquet is intense with rich raisin and spice notes along with ripe and stewed red fruit. Full-bodied and complex.

Second Course

Paolo Bea Montefalco Sagrantino Secco DOCG 2004

UMBRIA

100% Sagrantino steel fermented and aged 24 months in oak. An immense wine with rugged, almost mannish appeal, it exhibits vanilla and spice, dried fruit, wild berries on the nose and finishes long and intense.

Dessert

Hauner Carlo Malvasia delle Lipari DOC Passito 2008

SICILY

Made from dried Malvasia and Black Corinth grapes, this sweet wine has a luxurious bouquet of apricots, dried fruit, and citrus. It drapes the palate like honey and finishes long with a salty finish and balanced acidity.