

La Bottega

Tenuta Sant'Antonio Wine Dinner

Hosted by
Gianfranco D'Aniello

6:30 pm Monday April 24th, 2017
\$90 per person (Tax & Gratuity not included)

Scaia Bianco Garganega-Chardonnay 2015

Lime-Pepper Crusted Sea Scallop
Treviso Spicy Greens Pecorino Chip Tangerine Guava Oil

Tenuta Sant'Antonio 'Nanfre' Valpolicella Superiore 2014

Antipasto
Capicola Smoked Brisket Pancetta Spiced Lamb Tongue
Mustard Seed 'Caviar' Black Olive Asiago Tartufo Fried Marjorum

Tenuta Sant'Antonio 'Monte Garbi' Ripasso 2013

Gnocchi di Polenta al Gorgonzola
Cocoa Dusted Grouse Blackberries in Balsamic Gorgonzola Dolce

Scaia 'Paradiso' Rosso 2013

Sweetbreads & Maitake Mushrooms
Pappardelle Caramelized Onion Sage Salsa Pomodoro Red Pepper

Tenuta Sant'Antonio 'Selezione' Amarone 2012

Grilled Venison with Dried Cherries
Romanesco Artichoke Peas Wild Greens Mint Vinaigrette

Dolce

Pasta Sfoglia e Panna Montata
Puffed Pastry Whipped Cream Chocolate

Reservations Required 360/571-5010