

# Stephano Farina Wine Dinner

## September 27, 2018

*Menu crafted by Chef Hilda Ysusi*

*Reception 6:00pm*

*Prosecco Superiore Spumante Extra Dry NV*

*"Deviled Egg"*

*bacon, candied starfruit*

*Dinner 6:30pm*

*Gavi Di Gavi, Cortese 2015*

*Cavatelli*

*Ligurian pesto, poached clams*

*Wagyu Carpaccio*

*spicy beans, bagna cruda*



*Le Brume Langhe Rosso, Barbera/Nebbiolo 2011*

*Grilled Salad*

*Pecorino cheese, curry chickpeas, speck*

*Brasato al Barolo*

*Piedmont - style pot roast*

*Le Bocce Rosso Toscano, Sangiovese 2010*

*Flatbread*

*coffee crusted steak, dried cherries*

*Meaty Pork Cracklings*

*robust tomato sauce*

*Limoncello Cake*

*\$120 per person*

*Reservations required call 713-389-5628*