

Destination 2 – “ITALY”

April 26th, 2017

DEPARTURE @ 7:00PM – GATE: WOODBERRY

There are few countries that have the same diversity in wine as Italy. Italian wines cover the spectrum from white, to rosè, to red - from dry to sweet, from still to sparkling, and from low alcohol to fortified. Many of these wines are unique to the region in which they are produced, and often they cannot be replicated anywhere else in the world.

Tonno e Fagiole

Grade A Ahi Tuna,
Fennel Seed, White Bean
Puree, Pickled Red
Onion, Celery Heart

Wine Pairing:

**Moris Farms
Vermentino, Tuscany**

Spring Pea Garganelli

House Made Garganelli,
Spring Pea, Prosciutto,
Arugula, Parmigiano
Reggiano, Pea Shoots

Wine Pairing:

**Moris Farms Mandriolo
Maremma**

Braised Rabbit

Braised Wild Rabbit,
Buckwheat & Corn
Polenta, Calabrese
Mustard Greens, Black
Truffle, Rabbit Jus

Wine Pairing:

**San Silvestro
Nebbiolo d'Alba
Piedmont**

