



Gioia della Tavola

A HOLIDAY WINEMAKER'S DINNER
DECEMBER 9, 2018

APERITIVO

Tuna Crudo

With veal marrow sauce, capers and lemon.

Wine Pairing: *Lush Sparkling*

ANTIPASTO

Wild Mushroom Salad

Red wine vinaigrette, mild pecorino, hazelnut gremolata, porcini sauce and pomegranate.

Wine Pairings: *2013 & 2017 Chardonnay*

PRIMI

Chestnut Risotto

Honeyed-glazed chestnut, crispy pancetta and whipped marscapone.

Wine Pairings: *2012 & 2013 Merlot*

INTERMEZZO

CARNE E PESCE

Wild Boar

With roasted rosemary, cherry and red wine compote.

Wine Pairing: *2013 Stone Eagle Estate Reserve*

CHEESE

Ricotta

With fresh fig and preserved fig compote, walnut and mint.

Wine Pairing: *2013 Eleventh Post*

DOLCE

Poached Pear and Cake

Cinnamon-poached pear, almond tart, with Riesling syrup and olive oil gelato.

Wine Pairing: *2013 Riesling Icewine*