

LA TERRAZZA WELCOMES
Our Special Guest Ermenegildo Giusti
Proprietor of
GIUSTI WINE ESTATES
Thursday, December 5th, 2019

RECEPTION

CAPESANTE

Seared Qualicum Bay scallop, cinammon dusted, taro root chip, lemon - grass aioli, steelhead caviar

TORTELLI

Crispy sweet autumn squash pasta envelopes

ROSÉ VINO SPUMANTE NV

PRIMO

FOLPETTI

Seared baby octopus, black peppercorn, lemon garlic emulsion, crispy bay leaves

PINOT GRIGIO DELLE VENEZIE LONGHERI DOC 2018
BIANCO VENETO SANT'EUSTACHIO IGT 2018

SECONDO

CARPACCIO

Thinly sliced raw Angus beef tenderloin, shaved Asiago, black truffle vinaigrette, fresh arugula

CABERNET MERLOT MASSIMO IGT
ANTONIO IGT 2015

TERZO

BIGOLI AL POMODORO

Classic long noddle Venetian pasta, fresh tomato - basil sauce, Parmigiano Reggiano

AUGUSTO RECANTINA MONTELLA DOC 2015

QUARTO

INVOLTINI DI VITELLO

Rolled milk fed veal, Grana Padano, spinach, wild mushrooms - Valpolicella jus

VALPOLICELLA RIPASSO SUPERIORE DOC 2016

QUINTO

BRASATO ALL'AMARONE

Amarone braised Angus reserved beef tenderloin, Talegio - scallop potato, rosemary Parmigiano Reggiano crisp

UMBERTO PRIMO TENUTA ALASIA 2009
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2014

SESTO

FRITOLE

Fried profiteroles, lemon zest, toasted pine nuts, candied raisins

ACQUAVITE DI VINACCIA BARRICATA

Price \$265.88 per person
Tax and gratuity included