

BESQS

LA SPINETTA WINE DINNER

FEBRUARY 28TH

\$110/PERSON

APPETIZER

Prosciutto Wrapped Monkfish

fresh herb aioli, garlic white bean puree

Paired with Contratto Blanc di Blancs

1ST COURSE

Shaved Fennel Salad

naval orange, apple, frisee, arugula, red onion, fresh herbs,
almonds, honey lemon vinaigrette

Paired with La Spinetta Vermentino

2ND COURSE

Braised Veal and Semolina Polenta

roasted local vegetables and wild mushrooms, toasted hazelnuts,
orange gremolata

Paired with La Spinetta Barbera Ca di Pian

3RD COURSE

House-Made Fennel Sausage

braised borlotti beans, Tuscan kale, preserved lemon

Paired with La Spinetta Chianti Classico Riserva

4TH COURSE

Beef Loin Tonnato Pasta

roasted beef tenderloin, house made tajarin pasta, fried capers, white truffle oil,
tuna aioli, micro arugula, parmesan reggiano

Paired with La Spinetta Barolo Campe

5TH COURSE

Vanilla Panna Cotta

hazelnut brittle, fresh berries, lemon zabaglione

Paired with La Spinetta Moscato d' Asti

EXECUTIVE CHEF: JOSEPH CALDARONE