

Sunday, April 19, 2015

6:30 PM

\$75.00 per person

exclusive of tax & gratuity

To Reserve: 202.244.2223

SPRING IN PIEMONTE

Featuring *CASCINA CORTE WINERY*

and organic Wine Producer Alessandro Barosi

Join owner Alessando Barosi of Cascina Corte and Maurizio Farro of Cantiniere Imports for an evening of his certified organic wines and cuisine from Chef Roberto Donna's home region of Piemonte, Italy. All wines served this evening will be offered at a special price from MacArthur Beverages.

First Course:

Stuffed Roasted Pepper in a Bagna Cauda Sauce

Dogliani Classico, 2012

Second Course:

Risotto "All Barbera" topped with Rocchetta Cheese Fonduta

Langhe Barbera, 2011

Third Course:

Braised Beef Cheeks, served over Potato Puree

Langhe Nebbiolo, 2011



Fourth Course:

Agnolotti All'Astigiana in a Butter and Sage Sauce

Vino Rosso "BarNeDol", 2013

(40% Dolcetto, 40% Barbera, 20% Nebbiolo)

Dessert:

Blackberry Almond Cake, served with Zabaglione

Il Falchetto Moscato Ciombo



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