



Braida Wine Dinner

Sunday, February 21st, 2016

6:00 PM

\$75.00 per person

exclusive of tax & gratuity

To Reserve: 202.244.2223

Braida is the pioneer of Barbera d'Asti and Norbert the son in law of Giacomo Bologna/Braida will be the host for the evening.

Insalata di Patate e Merluzzo in Bagna Agretta di Acciughe

Warm Salad of Potato, Cod and Salsa Piemontese

- Lange Bianco "Il Fiore," 2014 -



Gnocchi al Castelmagno

Potato Dumpling with Castelmagno Cheese

- Monferrato Rosso "Il Baciato," 2014 -



Tajarin Al Rosso d'uovo Tagliati A Mano Con il Ragu di Salsiccia

Home made Thinly Hand-cut Egg Yolk Pasta in Sausage Ragu

- Barbera d'Asti "Montebruna," 2014 -



Cervo Arrosto Con Ciliege Secche "Amarene" Patate Alla Savoiarda

Roasted Venison with Sour Cherry Sauce with Potato "Savoiarda"

- Barbera d'Asti "Bricco dell'Uccellone," 2013 -



Cioccolato, Bricciole di Nocciolini di Chivasso, Panna, Panettone

Chocolate Cremoso, Crumbs of Hazelnut Cookies, Whipped Cream, Panettone

- Brachetto d'Acqui, 2015 -



Macarthur Beverage will offer a special just-for-this-event discounted prices for the wines presented.

www.AIDenteDC.com 3201 New Mexico Ave. NW Washington, DC 20016

