

TASTING TABLE
DINNER TALES
PERBACCO

Menu

PIASTRA-ROASTED OCTOPUS

Mint gras pista, fava beans, new potatoes

2009 Blanc des Rosis, Schiopetto, Friuli Venezia Giulia

RAVIOLO

Black-truffle ricotta, duck egg, asparagus, truffle butter

2009 Funsu', Cascina Ca' Rossa, Piemonte

SLOW-ROASTED VEAL BREAST

House-cured culatello, wild mushrooms, nettle polenta,
natural jus

2007 Roero, Bricco Medica, Cascina Val del Prete, Piemonte

DOUGLAS FIR PANNA COTTA

Pine-nut caramel, mugolio, wild huckleberry sauce,
pine-nut crumble

2010 Moscato d'Asti, Laura Boeri