



BRUNO GIACOSA

Wednesday, February 23, 2022 at 6:30pm

First Course

Diced Tuna Tartare with Cucumber, Avocado, Lemon Oil & Flake Salt.
2020 Roero Arneis DOCG

Second Course

Pollo alla Marengo on Toasted Housemade Focaccia with Quail Egg.
2019 Barbera d'Alba DOC

Third Course

Duck Confit with Nebbiolo Risotto with Brussels Sprouts.
2019 Nebbiolo d'Alba DOC Vigna Valmaggione

Fourth Course

Piedmontese Beef with Gorgonzola Dolce Polenta, Heirloom Beets & Crispy Leeks.
2016 Barolo DOCG Falletto

Fifth Course

Traditional Zabaglione with Raspberries & Blueberries.
Espresso

\$199 Per Person, Plus Tax & Gratuity