



Tuesday, June 14th 2011

Wine Dinner with “The Glorious Pasta of Italy” author Domenica Marchetti

Omnivore’s Menu

Amuse

Chicken & brown butter brodo in whole yolk raviolino, beech mushroom, corn shoots, flowering sage & chive flowers

*NV Mazzolino Brut Rose
(Sparkling Pinot Noir from Lombardy)*

First Course

Squid ink pasta alla chitarra, seafood meatballs, lemongrass cream, pine nuts & cilantro berries

*2009 Maestracci Corse Calvi Blanc "E Prove"
(Corsica–technically French, Italian in spirit)*

Second Course

Ricotta gnocchi, olive wood-smoked tomato sauce, grilled salameetto calabrese, marjoram

*2004 Odoardi Savuto Rosso
(Spicy red from Calabria)*

Third Course

Deep fried blueberry & goat’s milk blue cheese caramelle with orange blossom honey

Coffee or Tea

Pescetarian’s Menu

Amuse

Hay-roasted carrot-ginger jus in whole yolk raviolino, baby pea shoots & fresh tarragon

*NV Mazzolino Brut Rose
(Sparkling Pinot Noir from Lombardy)*

First Course

Squid ink pasta alla chitarra, seafood meatballs, lemongrass cream, pine nuts & cilantro berries

*2009 Maestracci Corse Calvi Blanc "E Prove"
(Corsica–technically French, Italian in spirit)*

Second Course

Ricotta gnocchi, squash blossoms, spring onions & herbed butter sauce

*2004 Odoardi Savuto Rosso
(Spicy red from Calabria)*

Third Course

Deep fried blueberry & goat’s milk blue cheese caramelle with orange blossom honey

Coffee or Tea

Ticket prices range from \$75 for one (excluding tax and tip but including one copy of Domenica's book) to \$120 for two (two meals, one book), etc.