

osteria pane e salute

osteria ☉ wine bar

vineyard to farm table dinner no.2

All menus tell a story, the dialogue supplied by the relationship between the food and the wines. Tonight, the late winter and early spring notes of blood orange, dried spring fruits, sweet nuts, and hints of roses and lavender weave throughout the flavors and aromas of the menu and pairings. We welcome you to the second osteria pane e salute Vineyard to Farm Table Tasting Dinner. This meal is inspired by the work of this evening's guests: Federico Scarzello of Azienda Agricola Scarzello from the Piemonte, Iacopo diTeodoro from Vignaioli Selections, Rafael Flores and Winthrop Pennock from our own local Artisanal Cellars, and Cathy and Bill Emmons of Cloudland Farm. We have chosen primarily a selection of Scarzello wines to accompany dishes created in response to these vintages and the pork and beef raised at the Emmon's farm. We invite you to an evening of perfume, conversation, and terroir.

aperitivo della sera: erpacrife nebbiolo spumante (metodo classico) '05

◆antipasti misti

radicchio salad with blood orange and fresh fennel, black olive pesto on crostini, Cloudland Farm pork and beef polpettine with citrus and Tarantaise.

ragu with black currants and crushed toasted hazelnuts

scarzello langhe nebbiolo '06

scarzello dolcetto d'alba '06

◆secondo

brasato di maiale

Cloudland Farm pork shoulder braised with fennel and served with a white bean and lavender purea, accompanied by roasted winter beets and carrots

scarzello barbera d'alba '05

ca' dei mandorli gavi '07

◆primo

risotto al ragu

risotto with Cloudland Farm guanciaie with fresh pork cheek

◆formaggi

thistle hill farm's Tarentaise
champlain valley's Triple Creme

◆dolce

profitterole con panna profumata

dark chocolate-covered cream puffs
filled with cream scented with
house made rose-clementine rosolio

scarzello barolo '01