

Windham Hill Inn  
Wine Dinner Series 2009  
Food and Wines of Piemonte  
With Special Guest Winemaker Frederico Scarzello

Friday, March 13, 2009

6:00 pm Passed Hors D'Oeuvres  
Ca dei Mandorli Brachetto Rosato (Sparkling)

7:00 pm Dinner

*Carne Cruda- beef tartar with anchovies, lemon & truffle oil*  
Ca dei Mandorli, Gavi DOCG 2007

*Duck Consomme with duck polpetta and julienne vegetables*  
Scarzello, Dolcetto d'Alba DOC 2006

*Agnolotti- Piemontese pasta stuffed with braised beef, gorgonzola  
& escarole tossed in a sage butter*  
San Giuliano, "Fiore di Marcorino", Barbera d'Alba DOC 2004

*Wild Boar Osso Bucco with prosciutto and porcini mushrooms,  
creamy polenta, sautéed greens & gremolada*  
Scarzello, Barolo DOCG 2001

*Almond Blancmange- almond custard with peach sorbet & coulis*  
San Giuliano, Moscato d'Asti DOCG 2007

\$95 per person plus tax & gratuity

We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.