



Alto Piemonte Dinner

With Ian Spatz, Advintage

2/5/2020

1st Course:

Francesca Castaldi Colline Novaresi Bianco "Lucia" 2018

Warm Mixed Winter Chicories Salad, Hazelnut, Bagna Càuda, Lemon

2nd Course:

Boniperti Vespolina "Favolalunga" 2018

Roasted Beets, Jambon de Bayonne, Sesame, Ricotta

3rd Course:

Le Pianelle Coste della Sesia "Al Posto dei Fiori Rosato" 2018

Duck and Mushroom Sugo, Tagliatelle, Fontina

4th Course:

Davide Carlone Boca 2013

Milk Braised Pork Cheek, Roasted Turnips and Fingerlings

5th Course:

Platinetti Guido Ghemme "Vigna Ronco Maso" 2015

Boxcarr Cheesemakers Robiola