



Tour d'Italia

Thursday, March 7th, 2019 | Prix Fixe \$109 per person

Katie Dorazio is the Regional Manager for Dalla Terra Winery Direct and has served in that position for over 7 years. Katie started her career in 2005 as a Wine Sales Consultant, consulting for many European portfolios, until 2009. She was the Brand Ambassador for The Vintner Group as a Portfolio Specialist before her current career at Dalla Terra. Enjoy sharing her knowledge of Italian wines.

1st Course

Zuppa di Pesce

Shrimp, clams and whitefish in a white wine broth
with peas and potatoes

Paired with Aia Vecchia Vermentino

2nd Course

Roasted Beet and Baby Kale Salad

Garnished with crispy speck ham

Paired with Garofoli "Monte Real" Sangiovese

Main Course

Osso Buco

Italian seasoned stewed veal shank in a Tuscan wine
and tomato sauce with vegetables

Paired with Poliziano Vino Nobile, Montepulciano Tuscany

Dessert

Artisanal Cheese Plate

Stilton with port drizzle, cave-ripened Humboldt Fog and
Grafton smoked cheddar with fig jam, crostini and grapes

Paired with Vietti "Perbacco" Nebbiolo