

D O N A T O

E N O T E C A

Gaja Dinner

November 2, 2016

Stuzzichini

Terrina del contadino
Agnolotto del plin
Dado di zucca

Rollatina di crudo piemontese e sedano rapa

Rolled raw piemontese beef filet mignon
Celery root & parmigiano reggiano

Panissa

Traditional carnaroli risotto; beans & roasted guanciale

Controfiletto di vitello ai pioppini

Pan seared white veal loin; pioppini mushrooms, demi-glace sauce

Semifreddo di nocciole e torrone

Traditional 'Piemontese' brittle of hazelnut

\$65

Three course truffle supplement \$120

Single shaving \$50

Wine pairing and Gaja bottle menu will be available the evening of the dinner

