

GAJA

AN INTIMATE WINE DINNER WITH GAIA GAJA

Friday, October 26th 2018

champagne reception—

BEEF TARTARE

horseradish & smoked trout roe

DEILED QUAIL EGG

Kaluga caviar & chives

PIPER HEIDSIECK CHAMPAGNE, FRANCE NV

first course—

PAN ROASTED DIVER SCALLOP

*scented with vanilla bean, citrus & spices, lardo
ruby red grapefruit, caramelized Belgian endive*

GAJA “ROSSI-BASS” LANGHE, ITALY 2016

second course—

RAVIOLI OF VEAL SWEETBREADS

*wood grilled broccoli, garlic & black kale
ricotta salata, pistachio*

CA’MARCANDA “MAGARI” TOSCANA, ITALY 2015

third course—

TEXAS QUAIL “AU POIVRE”

*dark cherry jus, buttered wheatberries
celery, preserved ramps & laquered bacon*

PIEVE SANTA RESTITUTA “RENNINA”

BRUNELLO DI MONTALCINO, ITALY 2013

main course—

SMOKED & BRAISED BEEF CHEEKS

*porcini mushrooms & carnaroli risotto
parmesan & truffle emulsion*

GAJA BARBARESCO, ITALY 2013

GAJA BARBARESCO “SORI SAN LORENZO” ITALY 2013

cheese—

ROBIOLA TRE LATTE

*“tarte tatin” of poached pear, toasted hazelnuts
red cabbage jam, mint marigold & Gaja honey*

