



edson hill
italian wine pairing dinner
june 28, 2023

welcome

a trio of hors d'oeuvres
La Gioiosa, Prosecco Treviso

first course

Tuna Toro Crudo

smoked grapes | castelvetro olives | citrus | herb emulsion
Villa Sparina, Gavi (2020)

second course

House Duck Prosciutto and Melon

parmesan crisp | fried sprouted lentils | arugula
Scagliola, Piemonte Chardonnay Casot dan Vian (2020)

third course

Braised Oxtail Agnolotti

spring pea pistou | alpine cheese | fried leeks | chives
La Kiuva, Arnad Rouge de Vallée (2020)

fourth course

House Dry-Aged American Wagyu

new york strip | pommes anna | cipollini confit
smoked celeriac | bordelaise
Cordero di Montezemolo, Barolo Monfalletto (2018)

dessert

Layered Almond Cake

orange, chocolate, and vanilla chiboust
lambrusco oranges | aleppo chili
Villa di Corlo, Lambrusco Grasparossa di Castalvetro Sparkling Dry