

*Beverlys*

# DAMILANO WINE DINNER

WEDNESDAY, OCTOBER 18, 2017

## AMUSE BOUCHE

Smoked Japanese scallop, crisp braised pork,  
fresh green apple, Minus 8 vinegar

*Rosato*

## 1ST COURSE

King crab, butternut squash, golden plum, pink  
peppercorn, brown butter

*Langhe doc Arneis*

## 2ND COURSE

Ravioli mushroom, San Marzano tomato, black  
truffle, Parmesan Reggiano, parsley

*Barbera*

## INTERMEZZO

Raspberry, verjus rouge, granite

## 3RD COURSE

American Wagyu New York, broccoli, fennel,  
Lecinquevigne Demi

*Barolo docg Lacinquevigne*

## 4TH COURSE

Reister Farms Lamb belly, foie gras, cauliflower,  
carrot, black garlic

*Barolo docg Brunate & Barolo docg Cannubi*

## DESSERT

Chocolate amorette bonet