



Al Dente

Ristorante

WINE DINNER

SEPTEMBER 29, 2019 AT 6 PM

FIRST COURSE

SFORMATO DI PEPERONE ROSSO CON LA FONDUTA

Red Pepper Flan With Fontina Cheese Sauce

Paired with 2017 Barbera Pian Scorrone

SECOND COURSE

RISOTTO ALLE ERBE CON IL RAGU DI ANATRA

Herbs Risotto With Duck Ragu

Paired with 2018 Barbera D'Asti Superiore Bricco Paradiso

THIRD COURSE

COSTINA DI MANZO BRASATA CON GORGONZOLA, SALSA DI CIPOLLA, PATATA CONFIT

Slow-Braised Beef Rib With Gorgonzola Cheese, Onion Sauce, Potato Confit

Paired with 2015 Barbera Nizza Riserva Bricco Rocche

FOURTH COURSE

FRAGOLE NEL PIATTO

Strawberry Soup

Paired with 2017 Brachetto D'acqui

The cost for attendance is \$75 per person plus tax and gratuity. To make a reservation, please call 202-244-2223 or go online to OpenTable.

All wines presented are offered by MacArthur Beverage for discounted prices.