

# *A New Year's Eve Menu from Friuli*

2009

with music by Harry and the Twilights

## *Wine pairing*

*Sorelle Bronca, Prosecco di Valdobbiadene, Veneto, Italy NV (glass)*  
*Zuani "Zuani," Collio, Italy (Friulano, Chardonnay, Sauvignon Blanc,  
Pinot Grigio) 2006 (half glass)*

*Grojean, Gamay, Valle D'Aosta, Italy 2008 (glass)*  
*Movia, "Veliko Rosso," Brda, Slovenia 1999 (Merlot, Pinot Nero,  
Cabernet Sauvignon) (half glass)*

~\$45. per person~

The wines can be enjoyed by the glass at the following prices:

*Sorelle Bronca Prosecco*—\$10; *Zuani, "Zuani"*—\$18; *Grojean  
Gamay*—\$12; *Movia "Veliko Rosso"* \$28

## **To begin**

Salad of mixed chicories, Oliveto goat *violino*, dried plums, and black truffles

## ***Primo***

Whole-milled Floriani Red Flint *polenta* with goose *confit*, Chanterelle mushrooms, and white truffle butter

## ***Secondo***

*Golas*: Friulian goulash of Magruder Ranch *vitello* with Cipolline onions, Italian chestnuts, *pancetta affumicata*, and root vegetable purée

~or~

Roasted wild steelhead and bay scallops with cauliflower purée, fried leeks, and sweet potatoes; two caviars

## ***Dolce***

Crispy poppy seed *crepelle* with caramelized apples and *vin santo* ice cream

## *Dessert wine suggestion*

*La Tunella, Verduzzo, Colli Orientali del Friuli, Italy 2007 \$14. glass*

~ \$85. ~

Corkage: \$25/bottle

*Oliveto*