

GRAVITAS

INSPIRED BY THE SEASONS
INFLUENCED BY TRADITION
DRIVEN TO CREATE

AN EVENING WITH NORBERT REINISCH OF BRAIDA

THURSDAY, JANUARY 30TH, 2020

TO BEGIN ON THE CONSERVATORY

HOR D'OEUVRES

PAIRED WITH: 'LA MONELLA,' BRAIDA, BABRERA FRIZZANTE, 2018

1ST COURSE

SCALLOP CRUDO

WHITE SOY, NITRO ORANGE, ASIAN PEAR, AVOCADO, SCALLOP "BONITO"

PAIRED WITH: GUIDOBONO, ARNEIS, 2017

2ND COURSE

HERB ENRICHED GARGANELLI

CITRUS BRAISED RABBIT, FENNEL, CHANTERELLES, PECORINO

PAIRED WITH: 'IL BACIALÉ,' BRAIDA, PINOT NOIR/BARBERA BLEND, 2018

3RD COURSE

HAY SMOKED DUCK BREAST

WHITE SWEET POTATO PUREE, DATE GEL, BRAISED KALE, CIDER AND HERB JUS

PAIRED WITH: 'BRICCO DELL'UCCELLONE,' BRAIDA, BARBERA, 2016

4TH COURSE

ROASTED LAMB SADDLE

FENNEL CREAM, CRISPY PANNISSE, GRILLED PERSIMMON, CHARRED DANDELION

ROASTED FENNEL, SAUCE VERJUS

PAIRED WITH A RARE FOUR-VINTAGE VERTICAL TASTING OF BRAIDA'S MOST EXCLUSIVE WINE:

'AI SUMA,' BARBERA, 2007, 2008, 2009 & 2011

5TH COURSE

MILK CHOCOLATE AND CITRUS

BLOOD ORANGE CURD, GIANDUJA, CANDIED HAZELNUTS

PAIRED WITH: BRAIDA, BRACHETTO D'AQUI, 2018

MIGNARDISES

*\$225 per person
Inclusive of tax and gratuity*

Chef & Owner: Matt Baker