

“Braida”

VIRTUAL WINE DINNER
SATURDAY, DECEMBER 12, 2020



Featuring: Raffaella Bologna-Braida and Nobert Reinisch
Prepared by: Award-Winning Chef Roberto Donna
Hosted by: Chain Bridge Cellars

FIRST COURSE

Tartra' con salsa di Zucca e Porri

Herbs and onions flan with Butternuts and leek sauce

Wine Pairing: 2018 IL FIORE

SECOND COURSE

Taglierini al Ragù di Quaglie

Hand cut egg yolk pasta dressed with a Ragù of Quails

Wine Pairing: 2017 Monferrato Rosso “IL BACIALE”

(92 points WINE SPECTATOR)

THIRD COURSE

Punta di Petto di Bue Brasata alla Barbera con Polenta

Barbera Braised Breast of Beef with Polenta

Wine Pairing: 2017 Barbera d'Asti “BRICCO DELL'UCCELLONE”

(94 points THE WINE ADVOCATE)

FOURTH COURSE

Budino di Panettone con Salsa al Caramello

Panettone Pudding with Caramel Sauce

Baci di Dama

Hazelnuts Cookies

Wine Pairing: 2019 Moscato d'Asti “VIGNA SENZA NOME”

Dinner served with pane & homemade spread



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