

## A Note on the Wines

Shel has selected five wines that you will find interesting and perhaps new to you. Here are the wines you will enjoy this evening and the dishes that Shel and Chef Harvey have chosen to accompany each one.

### Appetizer:

Ca' del Bosco Cuvee Prestige - Italy's highest quality and most complex sparkling, made in the Méthode Champenoise (traditional method). Paired with a chicken liver pate with a crostini and fig marmalade.

### First Course:

Remy Pannier Vouvray – A fruity Chenin Blanc from the banks of the Loire River in France. A delicate, fragrant white. Paired with a roasted potato flan with cauliflower and black truffles.

### Second Course:

Borgogno Barbera d'Alba – A low-tannin, fruity red from one of Italy's most-planted grapes. Paired with a pan roasted quail breast and polenta with a tart dried cherry roasted quail reduction.

### Third Course:

Terre di Chieti La Piuma Pecorino IGT - A brightly acidic, firmly structured white that pairs with a broad range of foods. Paired with a shrimp, linguine, zucchini plate with anchovy sauce.

### Fourth Course:

Tolaini Valdisanti – A Cabernet, Sangiovese, Cab Franc blend from the 2018 exceptional Tuscan harvest. A bold and complex Super Tuscan. Paired with a Veal Shank Ragu with Rice and Porcini mushrooms. Save a sip or two to pair with the following Pecorino cheese course.