

DoSi *Caffé*

PRESENTS
A Wine Tasting Dinner



OYSTERS & "PEARLS"

◆ **AMUSE**

Kumomoto Oysters with Cucumber Tapioca and American Caviar

CASTEL FIRMIAN, TRAMINER

A medium-bodied, fresh and balanced wine, with apple, spice and honey character and a delicate finish

WS-83



PANSOTTI

◆ **1ST COURSE**

Fois Gras and Chicken-Stuffed Bishop's Hats with Barolo Burro Fusso

MEZZACORONA, PINOT GRIGIO TRENTO RISERVA

A medium-bodied wine with very pretty aromas of tropical fruit with hints of honey, lovely acidity and a fruity finish

WS-87



INSALATA DE FARRO

◆ **2ND COURSE**

Warm Salad of Farro, Grilled Octopus, Scampi and Wild Arugula

FUEDO ARANCIO, PINOT NOIR

Full-bodied with a vibrant bouquet of blackberries and strawberries and hints of wood and black and white pepper with a hint of spice.

WS-90



PIEMONTESE SIRLOIN

◆ **MAIN COURSE**

Italian Strip Steak with White Asparagus and Horseradish Sabayon

CASTELLO DI QUERCETO, CHIANTI CLASSICO IL PICCHIO RISERVA

Classy aromas of blackberry, mineral and licorice follow through to a full-bodied palate, with fine tannins and lots of berry and vanilla on the finish

WS-91



FRAPPACCINO PANNA COTTA

◆ **FINALE**

Layers of Espresso, Vanilla and Caramel with Whipped Cream and Biscotti

FUEDO ARANCIO, HEKATE PASSITO

Pear tart and apple aromas that follow through to a light sweetness and a fruity finish

WS-86

PREPARED BY

◆ **CHEF WARREN SCHIERENBECK** ◆

CO-HOSTED
BY
FUEDO ARANCIO
&
MEZZACORONA
WINERIES

Wednesday, April 9, 7:00pm
\$125 PER PERSON

CO-HOSTED
BY
 **EMPIRE
MERCHANTS**
A CHARMER SUNBELT COMPANY