



Italian Wine Dinner

27 July 2024

MEET & GREET

Prosecco, Bisol, Crede, NV

FIRST COURSE

Grilled Zucchini

Basil, Pecorino, Pine Nut

Arnaldo Caprai, Grecante, Colli Martani DOC, 2022

SECOND COURSE

Pasta Chitarra

Heirloom Tomato Sugo, Braised Lamb

Chianti Classico, Gran Selezione, 'Coltassala,' Volpaia, 2019

THIRD COURSE

Spiced Quail

Porcini, Arugula

Brunello di Montalcino DOCG, Val di Suga, Poggio al Granchio, 2018

FOURTH COURSE

Roasted Wild Boar

Rosemary, Plum Agrodolce

Montefalco Sagrantino DOCG, Arnaldo-Caprai, 'Collepiano,' 2019

DESSERT

Zabaglione

Apricot, Almond

Vin Santo del Chianti Classico, Volpaia, 2018

EXECUTIVE CHEF ALEX SAKELAKOS | SOMMELIER CHRISTIAN BOREL
L'AUBERGE PROVENÇALE – 13630 LORD FAIRFAX HWY – WHITE POST VA