



A Winemaker Dinner with Special Guest Gaia Gaja

Tuesday, October 23rd, 2018

6:00 pm

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CANAPE RECEPTION

Nino Franco Primo Prosecco DOCG

CRUDO

Wild Hamachi, Miso Cured Winter Radish, Sicilian Olive Oil, Caper Salt
Gaja 'Vistamare' 2016

APPETIZER

Burrata, Burgundy Truffle, Hazelnut, Olive oil.
Gaja 'Rossj-Bass' 2017

PASTA MIDCOURSE

Kabocha Squash Cappellacci, Duck Liver Ragu
Gaja Barbaresco 2014

ENTREE

Veal Tenderloin, Foie Gras, Ossobuco Jus
Gaja Brunello di Montalcino 2013

DESSERT

A Sweet Farewell

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350 per person
exclusive of tax & gratuity

To book your table contact (202) 525-1402 or email reservations@fabiotrabocchi.com