



BÁCARO VENETIAN TAVERNA

VENETO WINE DINNER

MARCH 31ST

4-COURSE DINNER AT \$38/GUEST

FIRST COURSE

CREMA DI ASPARAGI BIANCHI E CAVIALE

PUREE OF WHITE ASPARAGUS, LOBSTER REDUCTION AND BLACK STURGEON CAVIAR

PINOT BIANCO LA VIARTE - 2006

SECOND COURSE

INSALATINA DI RADICCHIO DI TREVISO E CRESCIONE

PETIT SALAD OF TREVISO RADICCHIO, HYDROPONIC WATER CRESS, CHIODINI MUSHROOMS, BLACK TRUFFLES, SHAVED PARMIGIANO, WHITE BALSAMIC VINAIGRETTE

BETA DELTA (CHARDONNAY 50% & PINOT GRIGIO 50%) BIODYNAMIC GRAPES - 2008

THIRD COURSE

RISOTTO DI SAN PIETRO E FAVE

VIALONE NANO RISOTTO COOKED WITH MEDITERRANEAN JOHN DORY, FRESH FAVA BEANS AND LEMON FRUTTA CANDITA

CARA MIA PINOT NOIR - 2007

FOURTH COURSE

BRANZINO AL SUGO DI MANDORLE

PAN ROASTED BLACK SEA BASS, SERVED IN AN ALMOND SAUCE, CREAM OF LEEKS, LOBSTER SMOKED SALMON QUENELLES

VALPOLICELLA ZENATO - 2006

DESSERT

LEMON SGROPPINO

LEMON SORBET WHIPPED WITH PROSECCO WINE AND WHITE MERINGUE

LIMONCELLO