



# BÁCARO VENETIAN TAVERNA

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## VENETO WINE DINNER

MARCH 31<sup>ST</sup>

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