

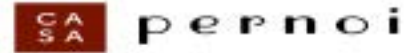


September 29, 2020
Da Quattro Mani Wine Dinner
featuring wines of the Valtellina from



with special guest, Sara Maule,
brand manager and daughter of
winemaker Casimiro Maule.

in collaboration with



Birmingham, Michigan

\$140 per person plus 6% sales tax & 20% gratuity

ANTIPASTI

Quadrio 2016 Valtellina Superiore DOCG
NEBBIOLO | MERLOT

MAZZAFEGATI

*pork liver terrine with pignoli & orange, cherry mostarda,
shallots, parsley*

CACCIATORE

*smoked pork link sausage "in a blanket", puff pastry,
spicy sundried tomato-caper relish*

FRITTELLE

*pie dough, potato, cabbage & Casera cheese filling,
caraway aioli*

PRIMI

Ca'brione 2019 Alpi Retiche IGT
SAUVIGNON | CHARDONNAY | INCROCIO MANZONI | NEBBIOLO

ATLANTIC SCALLOPS

*caramelized, smashed ceci, grape & cherry tomatoes,
fennel & garlic*

PASTA

Inferno 2017 Valtellina Superiore DOCG
NEBBIOLO

PIZZOCCHERI

*handmade buckwheat tagliatelle,
pulled duck leg, mushrooms, kale, sage*

SECONDI

Sfursat 2016 Sforzato di Valtellina DOCG
NEBBIOLO

LEG OF LAMB ARROSTICINI

*risotto Milanese, marrow, saffron, sweet peppers, cauliflower,
rosemary & black pepper*

Castel Chiuro 2009 Valtellina Superiore Riserva DOCG
NEBBIOLO

ANGUS BEEF CHEEK

slow-cooked, "soffritto", arugula, basil pesto

DOLCI

HAZELNUT ALMOND BISCOTTI
Gorgonzola Dolce