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“Il vino prepara i cuori e li rende più pronti alla passione.”

*“Wine prepares the hearts and makes them more ready
for passion.”*



TRAVAGLINO
WINE
DINNER

*TENUTA TRAVAGLINO:
GREAT WINES SINCE 1868*

TUESDAY, FEBRUARY 20, 2018

PRESENTED BY

CHEF GIANCARLO FERRARA,
CRISTINA CERRI COMI OF TRAVAGLINO WINERY,
& FOUAD ALAMEDDIN OF ALARICH WINES

APERITIVO

STUZZICHINI IN VERANDA

An assortment of bite-sized appetizers created by Chef Giancarlo

Wine Pairing: Gran Cuvee Brut Pinot Noir by Travaglino



ANTIPASTO

CAPESANTE CARAMELLATE CON MOUSSE DI PATATE VIOLA

Sea diver scallops pan-seared in olive oil and sea salt, served with purple potato mousse, creamy lemon grass sauce and topped with salmon caviar

Wine Pairing: Romato Pinot Grigio by Travaglino

PRIMO PIATTO

MEZZELUNE AL FAGIANO CON CREMA DI TARTUFO E PORCINI

Homemade half-moon shaped ravioli filled with pheasant fricassee, served with Porcini mushroom cream sauce, and topped with shavings of winter black truffle

Wine Pairing: 2015 Campo dei Cillegi Barbera by Travaglino

SECONDO PIATTO

COSTINE DI MANZO BRASATO AL BARBERA E ERBE AROMATICHE

Braised Black Angus short ribs with Barbera wine and juniper, served over creamy risotto with Burrata cheese and green asparagus

Wine Pairing: 2014 Poggio della Buttinera Pinot Noir by Travaglino

DOLCE

DELIZIA LIMONE

Sponge cake filled with lemon cream and Limoncello syrup, covered in a lemon and whipped cream glaze

Liqueur Pairing: Limoncello Liqueur