



# MENU

Saturday, January 28, 2012

## WINEMAKER DINNER

featuring the wines of **Rosa d'Oro** and food prepared by Executive Chef **Nick Heidemann**

### ~ SALAD ~

Frisée, Endive and Tender Greens  
Tossed in a Champagne and Honey Vinaigrette with Fennel, Marcona Almonds and Pecorino Cheese

Pairing: 2010 Arneis

### ~ PASTA ~

Gnocchi alla Funghi:  
Shiitake and Crimini Mushrooms, Porcini Dust, Parmigiano Reggiano, Petite Arugula and Truffle Oil

Pairing: 2009 Sangiovese

### ~ ENTRÉE ~

Roasted Rack of Lamb with Nebbiolo Demi Glace and a Roasted Trio of Fingerling Potatoes, Sun Chokes and Rutabaga

Pairing: Nebbiolo Riserva

### ~ DESSERT ~

Chocolate Flourless Torte with Hazelnut Brittle and Dolcetto Coulis

Pairing: 2009 Dolcetto

With owner

**NICK BUTTITA**

and family



THE



WINES



### 2010 Arneis

*Arneis* is an ancient white varietal from Italy's Piedmont region. It means "little rascal" in the regional dialect and is difficult to grow. We whole cluster press ours by foot. It has no battonage and no oak, producing a clean, crisp and delicate wine. 12.8% ABV. Only 40 cases produced.

### 2009 Sangiovese

This *Sangiovese* is made from Emilia Romagna clones rather than the usual Tuscan types, producing a bright and focused wine with good acid, light tannin and exceptionally aromatic and clean fruit in a medium-weight package. Voted "Best in Class North Coast" at the 2011 California State Fair.



### Nebbiolo Riserva

The trickiest of grapes, our modest *Nebbiolo* strives for varietal purity in the style of the light Barbaresco or Vittelina Superior. Un-oaked and of modest weight, it is both intensely floral and light while remaining true to the grape's signature high acid and tannin structure.



### 2009 Dolcetto

Dolcetto is the third most popular red grape in Piedmont, Italy, and is rarely grown in California. Our estate grown grapes produce a firm but friendly red with "grippy" tannin and clean, dark, red fruit that sings with food. It seems large at first, but is decidedly a medium weight and flexible wine.

