



Gianni Gagliardo Winemaker Dinner

150.00 + TAX & GRATUITY

PASSED APPETIZERS

FRIED OYSTERS

SMOKED TROUT

BEEF TARTARE

FRIED BURRATA

*Paired with: Gianni Gagliardo Roero Arneis DOCG 2024
Villa M vermouth*

FIRST COURSE

HALIBUT CRUDO

Marcona almonds, cured red onion, fennel fronds, caper vinaigrette

Paired with: Tenuta Garetto "Derthona" Timorasso, Colli Tortonesi DOC 2022

SECOND COURSE

BLACK TRUFFLE RICOTTA AGNOLOTTI

Shaved black truffle, cured lemon, olive oil, garlic, herbs, duck crackling

Paired with: Gianni Gagliardo Barolo Classico DOCG 2020 & Barolo La Morra DOCG 2020

THIRD COURSE

BRAISED LAMB & BAROLO RISOTTO

Pistachio and mint gremolata, roasted cipollini

Paired with: Gianni Gagliardo Barolo Castelletto DOCG 2019 & Barolo Lazzarito "Vigna Preve" DOCG 2019

FOURTH COURSE

WHIPPED BRIE TART

Roasted apples, toasted nuts, honeycomb, puff pastry

Paired with: Gianni Gagliardo Langhe DOC "Fallegro" Favorita 2023

— September 18th, 2026 —