



**DRIFTHOUSE WINE DINNER
BY WINE ICONS
FEATURING MARCELLO MIALI**

THURSDAY, DECEMBER 2nd 2021 6:30 PM

WELCOME

TUSCAN TABLES

CHEF'S SELECTION OF MEATS, CHEESE AND ACCOMPANIMENTS

PAIRED WITH

CANTINE MIALI, SALENTO CHARDONNAY LUNALBA (2020)

FIRST COURSE

TOMATO CONSOMME WITH SPINACH, ROASTED GARLIC RAVIOLI, HOMEMADE
CROSTINI AND CARAMELIZED ONION JAM

PAIRED WITH

VILLA RAIANO, FIANO DI AVELLINO (2020)

SECOND COURSE

SMOKED SHORT RIB WITH MAITAKE MUSHROOMS AND CREAMY POLENTA IN A RED
WINE DEMI GLAZE TOPPED WITH AGED PARMESAN

PAIRED WITH

DONATO D'ANGELO, AGLIANICO DEL VULTURE (2017)

THIRD COURSE

PAIRED WITH

DOMENCIO FRACCAROLI, AMARONE DELLA VALPOLICELLA GROTTO NINFEIO (2014)



\$85 Per Person / Reservations Required