

course  
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BRUSCHETTA CON SCAMPI

with ricotta cheese and dill  
 Serves 4  
 Paired with Flor Prosecco Rose



Ingredients:

- 1 cup dill, minced
- 1½ cups plain yogurt
- 1 cup ricotta cheese
- 1 tablespoon garlic, chopped
- ½ cup olive oil
- 1 teaspoon kosher salt
- juice of 4 lemons
- ½ pound shrimp, boiled and peeled
- 1 loaf of sourdough bread, sliced and toasted with olive oil
- ⅓ cup shredded coconut
- ½ cup red onion, chopped

To prepare the bruschetta:

In a large bowl, **mix** the dill, yogurt, ricotta cheese, garlic, olive oil, salt and lemon juice; **set** aside. **Cut** the shrimp in half, and **mix** them in the dill and yogurt sauce. **Spoon** a tablespoon of the shrimp mixture onto each slice of sourdough. **Garnish** with a sprinkle of coconut and red onion, and **serve**.

SEASONAL SALAD

with blueberries, chopped walnuts and Gorgonzola cheese crumbles  
 Serves 4  
 Paired with Alois Lageder Pinot Bianco

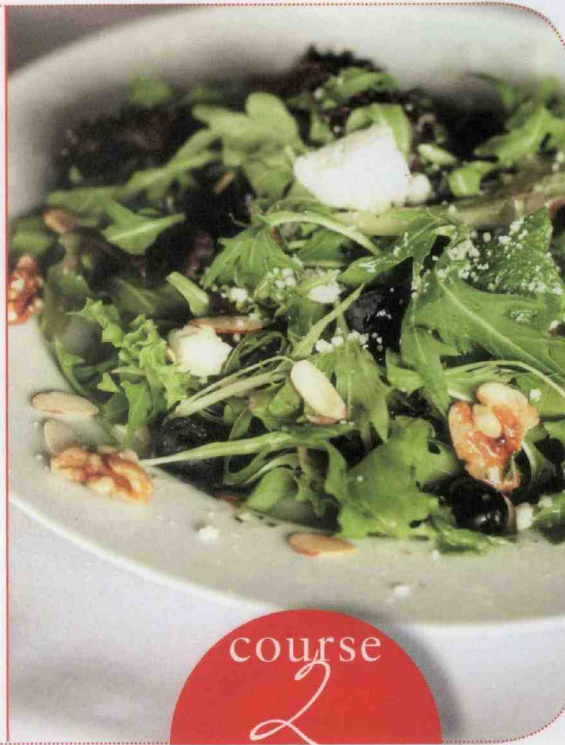


For the salad:

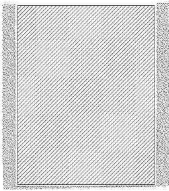
- 4 lemons
- 1 cup mint
- 1 cup olive oil
- 1 teaspoon kosher salt
- 1 bag seasonal spring mix
- 1 bag arugula
- 1 cup blueberries
- 1 cup Gorgonzola cheese
- 1 cup chopped walnuts

To prepare the salad:

**Juice** the lemons. In a food processor or blender, **create** the salad dressing by adding the lemon juice, mint, olive oil and salt. **Blend** to combine, and **set** aside. In a large bowl, **mix** the spring mix and arugula. **Plate** the lettuce mixture, and **top** with the blueberries, Gorgonzola cheese and walnuts. **Drizzle** the salad dressing on top.



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## BEEF TENDERLOIN

with Marsala mushroom sauce  
and cheesy polenta

Serves 4

Paired with Paitin Nebiolo  
d'Alba Ca Veja



### For the beef tenderloin:

2 tablespoons olive oil  
4 cloves garlic, chopped  
1 basket of button mushrooms,  
sliced  
12 ounces Marsala wine  
4 8-ounce slices of beef  
tenderloin  
1 tablespoon salt  
1 teaspoon pepper  
1 teaspoon rosemary, minced

### To prepare the tenderloin:

**Preheat** oven to 375°F. In a sauté pan, **heat** the olive oil over medium heat. **Add** the garlic and the mushrooms, and **sauté** until garlic is aromatic. **Remove** the pan from the stove, and **add** the Marsala wine, **return** to the stove. (Use caution at this step since wine can be flammable). Once the wine has cooked for a minute or two, **add** the rosemary to the sauce, and allow the sauce

to reduce for about five minutes. While the sauce is cooking, **start** the tenderloin. **Sprinkle** salt and pepper over the tenderloin slices, and **cook** on the stove for 10-15 minutes.

### For the polenta:

2 liters of water  
1 tablespoon salt  
2 cups cornmeal  
½ cup Parmesan cheese, grated  
⅓ cup butter

### To prepare the polenta:

In a medium-sized pot, **bring** the water to a boil; **add** the salt. **Pour** in the cornmeal, whisking constantly. **Reduce** heat to a simmer, and **cook** for another 10-15 minutes or until the polenta starts to firm. **Stir** constantly. **Mix** in the cheese and butter. **Plate** with the tenderloin, and **drizzle** the Marsala sauce over the tenderloin.

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## CREAMA DI CAMELLO

with a caramelized sugar sauce and raspberries

Serves 4

Paired with Vietti Moscato d'Asti



### For the crema di caramello:

2½ cups sugar, separated  
8 egg yolks  
4¼ cups milk  
2 vanilla beans  
raspberries for garnish

### To prepare the dessert:

**Preheat** oven to 200°F. In a saucepan, **melt** 2 cups of the sugar over medium heat until the sugar starts to turn brown. **Remove** from heat, and **pour** into four ramekins, leaving about half of a cup leftover to drizzle on top of the dessert. In a large mixing bowl, **whip** the egg yolks and remaining ½ cup sugar. **Set** aside. In a saucepan,

**add** the milk and vanilla beans, and **cook** over low heat until the milk starts to boil; **remove** the beans. **Pour** the milk into the egg and sugar mixture, and **whisk** for 3-5 minutes. **Pour** into the ramekins to cover the melted sugar. **Create** a bain-marie by filling a rimmed baking sheet with ½-inch of water, and **place** the ramekins on the baking sheet. **Bake** for 45 minutes, then **cool** in the fridge for at least one hour. To serve, **pop** the custard out of the ramekins, and plate. **Drizzle** with left over warmed melted sugar. **Garnish** with a few fresh raspberries.

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