

arugula

BAR e RISTORANTE

Barbaresco Wine Dinner

November 29, Tuesday, at 6:30pm, 2011.

This event will be held in the Amaro space at Arugula, and is limited to the 35 guests. The wines are from the historic *Marchesi di Gresy* winery. Located in the Langhe and Monferrato zones of Piemonte, Marchesi di Gresy is known as one of the very best Barbaresco producers. Two of the featured wines come from the famed "Martinenga" vineyard, famous for Nebbiolo production since Roman times and known for its ideal southern exposure and blue marl soil. Depending on the amount of reservations there may be communal seating.

The cost is \$45/person for dinner, with an additional \$34/person for the wines (+ tax and tip).

Reservations are required. 303.443.5100. Event ends around 8:45pm.

THE MENU

Smooth purée of spaghetti squash* soup topped with celery-sweet turnip*-orange-Castelvetrano olive relish
Vietti, Roero Arneis, D.O.C.G. 2010

Handmade veal ravioli with roasted tomato*-saffron-oregano*
broken vinaigrette, and garlic* sautéed broccoli raab*
Dolcetto d'Alba "Monte Aribaldo", D.O.C. 2008

Charred Idaho sturgeon over nutmeg soubise sauce* topped with
black grape, basil and hazelnut salsa crudo
Nebbiolo, D.O.C. 2009

Rib eye roast* with seared Hazel Dell mushrooms*, caramelized cipollini onions*
and roasted fingerling potatoes* tossed with truffle butter and fresh herbs*
Camp Gros, Martinenga, Barbaresco, D.O.C.G. 2004

Pear*, Mascarpone, almond & Amaretto white tiramisu
Moscato d'Asti "La Serra", D.O.C.G. 2010

**denotes local products*