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IMPERO WINE DISTRIBUTORS



BONFANTE & CHIARLE WINERY



ITALY-AMERICA CHAMBER OF COMMERCE OF TEXAS



BONFANTE & CHIARLE WINE DINNER

TUESDAY, MAY 15, 2018

As a salute to Chef Jacques Pépin a recent guest at Amalfi, Executive Chef Giancarlo Ferrara will be recreating the same menu paired with Italian wines.

\$95 per person. Reservations are required.

Also, a limited number of signed copies of Jacques Pépin's 2015 cookbook, Heart & Soul in the Kitchen, A Rux Martin Book, Houghton Mifflin Harcourt, will be available for purchase.

PRESENTED BY

LISA & CHEF GIANCARLO FERRARA,
(AMALFI RISTORANTE ITALIANO)

MELANIA SPAGNOLI,
(IMPERO WINE DISTRIBUTORS)

&

ENZO AGRESTA
(BONFANTE & CHIARLE WINERY)

APERITIVO

SHRIMP BURGERS ON ZUCCHINI, p.181

Bite-sized shrimp burgers served with roasted zucchini and saffron aioli

INSTANT GRAVLAX WITH CREAM CHEESE – HORSERADISH SAUCE, p.124

Salmon gravlax served with cream cheese and horseradish sauce

Wine Pairing: Prosecco by Caposaldo

ANTIPASTO

TUNA À LA MINUTE, p.129

Tuna Carpaccio topped with sautéed zucchini, diced fresh tomatoes, capers, olive oil, shallots and black olives

Wine Pairing: Roero Arneis DOCG “Bataja” by Bonfante & Chiarle

PRIMO PIATTO

TAGLIATELLE CACIO E PEPE CON PANCETTA AFFUMICATA

Homemade tagliatelle pasta with Pecorino cheese and fresh ground black pepper sauce, served with home cured smoked pancetta

Wine Pairing: 2011 Barbera d’Asti DOCG Superiore “Gessara” by Bonfante & Chiarle

SECONDO PIATTO

SAUTÉED DUCK BREAST WITH ARUGULA SALAD AND CRACKLING, p.208

Pan-roasted Maple Leaf duck breast served with arugula salad, roasted hazelnut, red wine reduction, rosemary, and duck skin crackling

Wine Pairing: 2010 Barbaresco DOCG “Molinaia” by Bonfante & Chiarle

PIATTO PRINCIPALE

BEEF FILET MINI STEAKS WITH WILD MUSHROOMS AND SUMMER BLACK TRUFFLE, p.212

Beef tenderloin medallion pan-roasted with thyme, garlic and olive oil, served with sautéed wild mushroom sauce and shavings of summer black truffle

Wine Pairing: 2011 Barolo DOCG “Bisù” by Bonfante & Chiarle

DOLCE

LEMON MOUSSELINE, p.366

Meyer lemon mousse served with pistachio sponge cake, fresh raspberry and almond florentine

Liqueur Pairing: Limoncello