



PLEASE JOIN US ON SUNDAY MAY 28<sup>TH</sup> AT 6PM FOR THE

# ALTO ADIGE WINE DINNER

*with special guest Count Michael Goëss-Enzenberg owner of*



## MANINCOR

We are honored to have the owner of Manincor for our Alto Adige Wine Dinner. This is a chance for you to know more about biodynamic wines and taste the impressive quality of Manincor. Count Michael will take us on a tour of Manincor wines and will explain the culture of making biodynamic and natural wines.



*Manincor estate in Caldaro, Alto Adige, Italy*



*Count Michael and Countess Sophie Goëss-Enzenberg*

*This is the Menu for the evening crafted by Chef Roberto Donna:*

### ANTIPASTO

#### **ASPARAGI BIANCHI, PROSCIUTTO, UOVO BAZZOTTO**

Roasted white asparagus wrapped in prosciutto topped with soft poached egg and rucola paired with *La Manina* (Sauvignon Blanc, Pinot Grigio and Chardonnay)

### PRIMO

#### **RISOTTO D'ORZO CON SPECK, MELE E FORMAGGIO**

Barley risotto with speck, green apple, Montasio cheese paired with *Reserve del Conte* (Lagrein, Merlot and Cabernet Sauvignon)

### SECONDO

#### **RAGU DI MANZO CON GNOCCHETTI DI ORTICHE**

Beef braised with vegetables served with sting nettle gnocchi paired with *Mason* (Pinot Nero)

### DOLCE

#### **LE BUGIE RIPIENE**

Stuffed sweet dough with marmellate paired with *Le Petit di Manincor* (Petit Manseng)

Price for the Wine Dinner is \$75 plus tax and gratuity. Please call Al Dente at (202) 244-2258 to reserve your seat. All the wines presented will be offered by Macarthur Beverage for a special just-for-this-event discounted prices. Grazie.