

Meeting of the Palettes: Bar Bambino and Biondivino Wine Dinner Series

Bar Bambino
Sunday, 1 March 2009

Antipasta

Asparagus bagna cauda

First of the season local asparagus served with the classic Piedmontese olive oil, anchovy and garlic sauce.

2007 Geyrhof *Rosensteig* (Grüner Veltliner)

2006 Weinrieder Kleinhadersdorf *Alte Reben*
(Grüner Veltliner)

Zuppa

Canederli in brodo

Rye-based dumplings with salume. Served in a rich and elegant clear beef broth with three condiments - shredded beets, cucumbers and sour cream, and gribiche.

2006 Vinoterra Kisi

2006 Santomas Koper *Big Red Refosk*

Piatto

Capuzi garbi with pork 3 ways

Braised cabbage with a bit of apple, raisin, and pancetta. Served with three preparations of all-natural Berkshire pork: house-smoked tenderloin, roasted ribs, and garlic sausage.

2005 Dingac Winery *Postup* (Plavac Mali)

2005 Zlatan Plenkovic (Plavac Mali)

Formaggi

Two rare cheeses served with *mostarda d'uva*

Dolce

Sacher torte

Our homage to the Austro-Hungarian empire. Individual chocolate torte with orange marmalade and finished with TCHO chocolate ganache.

NV Marcarini Barolo Chinato