

La Cucina ~ presents ~ Mark Picone Culinary Studio

## **Alimento Lento – Slow Food**

14 November 2006

### **Stuzzichini**

**Parmesan Gougère, White Bait on Polenta Scones,  
Anchovy on Lemon, Pepper Biscotti**

**Lentils from Pantelleria, Grimo's Pounded Walnut Pesto,  
Ottobraccio**

*Wild Ass Riesling '05 / Charles Baker Riesling '05*

**Cro Farm Quail 'Bouchon', Candied Spaghetti Squash,  
Soiled Reputation's Micro Sprouts**

*Stratus White '04 / Stratus Barrel Fermented Chardonnay '02*

**Pistachio Crusted Fallow Venison,  
Neufeld's Yukon's and Zelko's Castagne**

**Monforte Paradiso Cheese,  
Smerek Farm Jona Gold Apple Compote**

*Wild Ass Red '03 / Stratus Merlot '02*

**Wild Cranberry and Almond Biscuit,  
Ernie's Persimmon Gelato, Aceto Balsamico**

**Pawpaw Mille Foglie, Maple Pecan Brittle,  
Spiked Cider Sorbet**

*Stratus Riesling Icewine '03*

**Hand Crafted Bread by ConGusto Bakery**

**Sesame Egg Panini, Multi Grain Sour Dough, Roasted Pepper Focaccini**

<b>Menu</b>	<b>\$75</b>
<b>Premium Wine Pairing</b>	<b>\$30</b>
<b>Reserve Wine Pairing</b>	<b>\$50</b>

*Tax and Gratuities not included*