

Braida Wine Dinner

Four Course Meal - \$145

December 11th 6:30-9:00pm

First Course

Roasted Branzino Fillet

*Roasted Branzino with lobster fregola sarda ragu topped
with crispy leeks*

Braida La Regina Langhe Nascetta DOC 2022

Second Course

Mini Garganelli Pasta

*Housemade mini garganelli pasta with lamb porcini
mushroom ragu sauce with parmigiano cheese*

Braida Montebruna Barbera d' Asti DOCG 2020

Third Course

Filletto di Bue

*Pan seared fillet mignon with mascarpone mashed
potatoes with a roasted shallots barolo reduction sauce.*

Braida Bricco dell Uccellone Barbera d' Asti DOCG 2019

Braida 2016 Bigotta Barbera d' Asti DOCG 2016

Fourth Course

Nutella Panettone

Nutella Panettone bread pudding with vanilla gelato