



Wednesday, October 20, 2010

A Taste of Piemonte

Piemonte, which translates as “the land at the foot of the mountains,” has a cuisine which, while highly refined, is deeply rooted in a tradition of simple, wholesome cooking. Piemontese wines, particularly the reds made from nebbiolo and barbera, are world-renowned. Tonight’s wines come from some of Piemonte’s finest producers.

ANTIPASTO

Carne Cruda

Raw beef with lemon, olive oil, capers, and shaved Parmigiano-Reggiano

Baroli Dolcetto d’Alba ‘Madonna’ 2007



PRIMO

Gnocchi al Fonduta Sotacenere

Hand rolled potato gnocchi with truffled Pecorino fondue

Coppo Barbera d’Asti ‘Camp du Rouss’ 2006

Optional: Vietti Barbera d’Alba “Tre Vigne” 2007



SECONDO

Camoscio Piemontese

Braised wild antelope shoulder

Vietti Nebbiolo “Perbacco” 2007

Optional: Marchese di Gresy Barbaresco “Martinenga” 2006



DOLCE

Bunet Piemontese

Amaretto custard with chocolate sauce

Coppo Brachetto d’Acqui 2006

\$55.00 per person

Optional wines \$20 supplement

Call for Reservations 303.938.8800 or

Reserve online at www.albaboulder.com