



Wednesday, February 17, 2010

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. World-renowned Piemontese wines relate especially well to the food of the region. Tonight’s wines come from six of Piemonte’s finest producers

ANTIPASTO

Bagna Cauda

Roasted vegetables with an anchovy, garlic, and olive oil “warm bath.”

Moccagatta Langhe Chardonnay 2008



PRIMO

Agnolotti del Plin

Folded fresh pasta filled with braised beef and cabbage, with a sage butter sauce

Moccagatta Barbera 2007

Optional Wine: Elio Altare Barbera 2006



SECONDO

Cinghiale Brasato

Braised Colorado wild boar

Luigi Pira Langhe Nebbiolo 2006

Optional Wine: Sottimano Barbaresco “Pajoré” 2005



DOLCE

Polenta Dolci d’Asti

Almond cake with vanilla “snow”

La Spinetta Moscato d’Asti 2007

\$55 per person

With optional wines: \$20 supplement

Call for Reservations: 303.938.8800

Reserve online: www.albaboulder.com