

trattoria  
**a·mano**

Wilson Daniels inspires and promotes a passion for wine from the most distinguished properties and terroirs around the world. They strive to be globally recognized as the leader of fine wines, setting the standard for integrity, quality and excellence.

**Wilson Daniel Wines**

**Thursday, September 26th, 6 PM**

1st Course

Kumamoto Oysters

Caviar, Local Apple Granita

*Bisol Cartizze Prosecco Superiore*

2nd Course

YellowTail Crudo

Salmon Skin Chicharron, Pickled Ramps

*Buglioni Il Disperato Bianco delle Venezie 2016*

3rd Course

Cappelletti with Chicken Liver Mousse

Black Garlic Puree, Hazelnut Brown Butter, Prosciutto, Shaved Truffles

*Buglioni Il Bugiardo Valpolicella Classico Superiore Ripasso 2015*

4th Course

Spiced New York Strip Steak

Sunchoke Dal Forno, Treviso Salad, Chermoula

*Dal Forno Romano Valpolicella Superiore DOC 2010*

5th Course

Mascarpone Crostada

Red Flame Raisin Puree, Pinoli Croccante

*Royal Tokaji, Tokaj Late Harvest Hungary 2016*

*\$150 + tax and gratuity*