

Va Bene

BERARDUCCI'S CAFFÉ

VALENTINE'S DAY 2012

PRIMI: AMUSE BOUCHE

CROSTINI WITH PROSCIUTTO, GORGONZOLA, AND FIG JAM

COCKTAIL: PIROTECNICA

MAKER'S MARK WHISKY, CAMPARI, SWEET VERMOUTH,
BITTERS, AND A PINCH OF ORANGE ZEST

SECONDO: RISOTTO

RISOTTO WITH CAULIFLOWER, PARSLEY, BREADCRUMBS,
AND PARMESAN CHEESE

WINE SELECTION: CESARI CHARDONNAY

TERZO: ENDIVE INSALATA

DRIZZLED IN CHAMPAGNE DRESSING AND TOPPED WITH
GORGONZOLA CHEESE, PEARS, AND TOASTED WALNUTS

WINE SELECTION: TAMMASI VERMENTINO

QUARTO: BISTECCA

TENDERLOIN WITH A PORT WINE AND BALSAMIC
REDUCTION WITH BITTERSWEET CHOCOLATE

WINE SELECTION: SAN LEONINO CHIANTI CLASSICO

CINQUE: DOLCE

POT DE CREME AND TRUFFLES



YOUR CHOICE OF COFFEE OR DANESI ESPRESSO

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WINE SELECTION: TAMMASI VERMENTINO

QUARTO: PESCE

SEABASS WITH RED SWISS CHARD, LIGURIAN OLIVES,
RED ONION, AND LEMON

WINE SELECTION: CHARTRON LA FLEUR SAUVIGNON BLANC

CINQUE: DOLCE

POT DE CREME AND TRUFFLES



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