

The Wheatland Concert Series and The Polished Foxx

Presents

Treasures of the Italian Baroque

Menù Searle, 4 Novembre

Antipasto

Selection of Italian cheeses, sausage, olives, marinated stuffed peppers

Primo

Arancini Tre Modi (risotto balls, stuffed with Cinghiale (Wild boar) Osso Bucco (slow cooked beef), and Coniglio Bianco (braised rabbit)

Secondo

Saltimbocca, (veal, wrapped in prosciutto and sage and marinated in wine), Carne di cervo (seared venison, pepper crusted with juniper berries), truffle risotto, Cotechino (slow cooked pork sausage), grilled winter vegetables and artichoke, black garlic and red wine mustard jus

Trezo

Panzanella (Tuscan chopped salad with sunflower shoots), Stracciatella di Bufala con Bresaola (Italian cheese from the Foggia region, with Bresaola, paper thin slices of an air-dried, salted beef)

Dolce

Budino di Amaretti e Crema Pasticceria al Liquore

Crispy caramelized pastry shell with a delicious amaretto (almond liqueur) custard interior.

Caffè e tè

