



ETHICAWINES

Winter wine dinner
Thursday, December 7th

ANSELMINI

7:00pm

Nicolis winery



FIRST COURSE

Zuppa di Zucca

Traditional Pumpkin Soup with Balsamic Glaze

Anselmi San Vincenzo

An expressive white, creamy, and lightly juicy throughout, offering flavors of blood orange granita, fresh tarragon, yellow peach and mineral, set in a light-bodied frame. The finish is juicy.

SECOND COURSE

Polpette alla livornese

Mini meat ball with soft polenta in Arrabbiata sauce

Nicolis Valpolicella Classico

Ruby red color of medium intensity, which tends to garnet upon aging. It has a characteristic perfume that is pleasant and delicate, with hints of fruit that grow in the area: cherries, marascas, and plums.



THIRD COURSE

Ravioli di Tartufo nero ai 4 Formaggi

Stuffed Truffle mushrooms Ravioli in four cheese sauce

Nicolis "Seccal" Ripasso della Valpolicella

Deep ruby red color. Intense, classic bouquet suggesting ripe plums cherries, and spices. Full-bodies, balanced, well rounded, and long-lasting.

FOURTH COURSE

Filetto all' Amarone

Grilled Filet Mignon with reduction of Amarone, served gratin Potatoes and brussels sprouts.

Nicolis Amarone della Valpolicella

Deep dark ruby red which gradually turns into garnet. On the nose it is complex, harmonious, and elegant, with notes of dried fruit, jam, underbrush, walnut husk, and leather.



FIFTH COURSE

Pumpkin Creme Brulé

Four Roses Bourbon, Pumpkin Puree, Cranberry Juice, Lime, and nutmeg, served on the rocks

\$98.95 for person plus tax and Gratuity