

THE DELMONICO ROOM

AT THE HOTEL FAUCHÈRE

MILFORD, PENNSYLVANIA

THURSDAY, JUNE 29th

In this Wine Circle evening,
Chef Michael Glatz will introduce our palates to four unique wines
from the Italian countryside.

Chef de Cuisine Brandon Grimila will create a time and place in food,
paring his cuisine with these delicious wines.

Amuse Bouche

PROSECCO, TENUTA FILODORA, TOMMASI
Miane, Prosecco, Italy

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Chilled Garlic Shrimp, Baby Tomatoes, Opal Basil

FIANO 2014, ARTHEMIS, MASSERIA SURANI
Salento, Puglia, Italy

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Speck, Grissini, Fennel Mostarda
Tongue Pastrami, Primo Sale

VALPOLICELLA CLASSICO SUPERIORE 2014,
RAFAEL, TOMMASI
Pedemonte, Veneto, Italy

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Lamb Ragu, Guanciale, Fava Beans, Cresta de Gallo

ROMPICOLLO 2014, POGGIO AL TUFO, TOMMASI
Tuscany, Italy

Chocolate Macaron, Pâté de Fruit,
Salted Caramel, Bayley Hazen Blue

Thursday, June 29, 2017, 6:00pm in the Delmonico Room
\$60 per guest for 4-courses

Reservations Required