

Bern's Fine Wine & Spirits Welcomes Masi

March 12, 2009

CELLAR DINING

FIRST

'Vitello Tonnato' seared tuna, veal breast ragout, serego alighieri balsamic
2005 Serego Alighieri

SECOND

Burnt Serego Alighieri muhammara, cinnamon crisp
Honey Glazed Salmon *2004 Brolo di Campofiorin*

THIRD

Quail soft chocolate, powdered serego alighieri olive oil,
juniper red wine vinaigrette
2001 Vaio Armaron Serego Alighieri Amarone Classico

FOURTH

Wine Poached gorgonzola dolce, beet, rosemary
Beef Tenderloin *2001 'Campolongo di Torbe' Amarone Classico*

FIFTH

Lamb Shank Ravioli serego alighieri chestnut, spice consomme
2001 'Mazzano' Amarone Classico

SIXTH

Serego Alighieri Vialone hazelnut, serego alighieri cherry
Nano Rice Pudding *2005 Costasera Amarone Classico*