



PROGRESSIVE WINE DINNER

THURSDAY JUNE 20

LOCATED AT BACARO AND NOTO

Featuring wines from Tenuta Montemagno located in Monferrato district of Piemonte, Italy.

Executive Chef Justin McMillen and the culinary team have created a tasting menu featuring cuisine specific to the piemonte region in Italy. Each course is paired with wine from Tenuta Montemagno.

This is a progressive style event. The first three courses with pairings will be available at Bacaro, while the remaining three courses will be available at Noto. Reservations only needed for Noto. For the full 6 course experience, we welcome you to dine at Bacaro before your reservation at Noto.

Guests can enjoy regular menus at both Noto and Bacaro that evening with the addition of this featured wine dinner menu. Menu is offered a la carte and is priced with wine pairing.

Bacaro

Cicchetti

crostini, chicken liver pate, sour cherry

Solis Vis Timorasso

Tartar

lamb crudo, tonnato, craker

Nobilis Ruche

Polenta

tuna bolognese, summer truffle

Ruber Grignolino d' Asti



ITALIAN RESTAURANT

Risotto

castelmagno cheese, summer truffle

Solis Vis Timorasso

Rib eye

roasted local beef, strawberry kosho, salsa verde, green bean, peperonata

Invictus Ruche

Bicerin Gelato

chocolate, coffee, cream, hazelnut crumb, summer truffle

Malvasia di Casorzo