

Reception for the Weinman Symposium
January 27, 2017 at the Villa Carbone

Antipasti



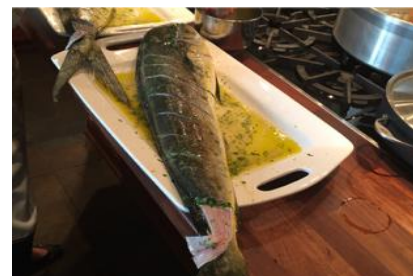
Dish	Description
Tartar of fresh local fish	A tartar of island fish, prepared with lime, tomatilla salsa, cilantro, and Maui onion served with corn chips.
Capriata	Toast with a layered puree of cannellini beans, topped with organic chard and kale that's been sauteed with garlic-infused olive oil, peperoncini.
Patate e peperoni	Organic Yukon gold potatoes sauteed with organic red, yellow, and green bell peppers in extra-virgin olive oil

Primi Piatti



Dish	Description
Risotto con funghi porcini	Carneroli risotto made with homemade organic chicken broth, combined with dried porcini mushrooms and served with freshly grated Parmigiano
Pasta with fresh zucchini and ricotta	Pasta made with fresh zucchini, sauteed in olive oil and rosemary, then mixed with Ricotta cheese.

Secondo Piatto



Dish	Description
Grilled mahi mahi	Grilled local mahi mahi fish, marinated in an Italian-style lemon marinade



Insalata



Dish	Description
Steak salad	Local London-broil cut of steak, marinated and served with potatoes, green beans, mushrooms, olives and fresh organic lettuce blend.

Text



Dish	Description
JJ's Pyramid cake	A delicious chocolate mousse cake made by local chef JJ.

Vini



Drinks	Description
Sgroppino	A fun blend of prosecco with lemon sorbet and vodka
Pinot Grigio	A refreshing white wine from Italy (Frull)
Falanghina	A white varietal wine made from old grapes called "Greco" (Compagna)
Barbera del Monferrato	A lovely Barbera from the Piemonte region of Italy.
Cirò	A wine made in Southern Italy, an ancient wine loved in Calabria.