



BLACK+BLUE

GAJA WINE DINNER

SEPTEMBER 13TH

Course One

Gaja Gaia & Ray | 2010

Lobster & Scallop

smoked corn espuma
buttered braised romesco & salsify

Course Two

Gaja Ca'Marcanda | 2016

Confit Duck & Foie Gras Ravioli

seared duck breast, foie gras torchon
blueberry & red wine reduction

Course Three

Gaja Barbaresco | 1999 & 2016

Lamb Duo

braised cheeks, loin, asparagus
brie potato galette, rhubarb gastrique

Course Four

Gaja Sperss Barolo | 2015

Wagyu Striploin

charred cioppolini purée, pine mushrooms
peas, shaved truffles

Course Five

Gaja Darmagi | 1997

Piemonte Cheese & Assorted Petit Fours

