



Terrair Without Borders

THE WINE STEWARD

A Four-Course Global Wine Dinner

Welcome wine: A bubbly surprise

ANTIPASTO

The White Pair: *White Burgundy and Pecorino (Abruzzi)*

Capasanta Scottata al Burro e Prosciutto - Pan-seared sea scallop, silky cauliflower purée, Meyer lemon-brown butter, crispy Prosciutto di Parma

PRIMO PIATTO

Light Reds: *Guarachi Pinot Noir (Oregon) & Alinea Grenache (South Africa)*

Petto d'Anatra e Risotto ai Funghi Selvatici - Crispy-skin seared duck breast over Carnaroli risotto with wild forest mushrooms, fresh thyme, and aged Parmigiano

SECONDO PIATTO

The Beef Reds – *Brunello di Montalcino & Amulet Cab Sauv (Napa Valley)*

Tagliata di Tri-Tip alle Erbe Aromatiche - Herb-crusted roasted beef tri-tip, creamy cannellini bean purée, rosemary pan jus, Maldon sea salt

DOLCE & FORMAGGI

The "Rhône" Reds – *Plus Red Syrah (Livermore Valley) & Argiolas Turriga (Carignano blend)*

Formaggi Tipici e Schiacciata all'Uva - Aged Pecorino Toscano and Taleggio served with figs jam and with traditional Tuscan harvest grape flatbread, fresh rosemary, and cold-pressed olive oil

Oct 6th and 7th @6:00 pm - \$96 pp including tax and gratuities
Reservations: [www. terramialivermore.com/events](http://www.terramialivermore.com/events)

