



CHEFS IN THE HOUSE
a dinner series at half-mile farm

MICHAEL WILSON
of Domenica, New Orleans

FEBRUARY 23, 2019

Passed Hors d'Oeuvres

Crispy Gulf Oysters

Green Tomato Salsa Verde

Louisiana Blue Crab

Giardiniera, Gem Lettuce

*Bucci Verdicchio Classico Superiore dei Castelli di Jesi
DOC, Marche 2016*

First

Bellwether Farms Ricotta

Apple Walnut Agrodolce, Ciabatta

Casina Bongiovanni Arneis, Langhe DOC, Piemonte 2017

Second

Risotto with Domenica's House Cured Lardo

Parmigiano Reggiano, Black Truffles

*Guido Porro Vigna Santa Caterina, Barbera d'Alba
DOC, Piemonte 2017*

Third

Potato Gnocchi

Braised Duck, Pumpkin, Almonds

*Masciarelli Marina Cvetić Riserva, Montepulciano d'Abruzzo
DOC, Abruzzo 2015*

Fourth

Wagyu Short Ribs

Black Eyed Pea Gremolata

Luigi Einaudi Nebbiolo, Cannubi, Barolo DOCG, Piemonte 2014

Dessert

Yogurt Panna Cotta

Louisiana Citrus, 9th Ward Honey

*Cantine Elvio Tintero Sorì Gramella, Moscato d'Asti
DOCG, Piemonte 2017*