

# Loacker Family Wine Dinner

Bar Bambino

Thursday, 9 February 2012

## Apertivi

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**Sauteed chicken liver crostini**  
**Flatbread with anchovy and onion**

🍷 **Tenute Loacker Jus Osculi**  
**(Schiava, Lagrein, Cabernet, Pinot Noir)**

## I

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**Boar and radicchio salad**  
Discovered during our travels in Trieste. Served table side with an exquisite olive oil, chunk sea salt, and fresh cracked pepper.

🍷 **Tenute Loacker Gran Lareyn (Lagrein)**

## II

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**Rabbit and winter mushroom *pappardelle***  
Slow-braised whole rabbit and foraged black trumpets, hedgehogs and yellow feet with sage and thyme.

🍷 **Valdifalco Morellino di Scansano (Sangiovese)**

## III

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**Venison with juniper and black pepper**  
Roasted bone-in venison loin basted with a juniper berry and coarsely ground black pepper flavored olive oil. Served over creamy white polenta and wilted escarole.

🍷 **Corte Pavone Brunello di Montalcino (Sangiovese Grosso)**

## IV

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**Buckwheat cheesecake**  
Savory light farmer's cheesecake filling with a butter-rich crust, served topped with fresh passionfruit.

🍷 **Tenute Loacker Yedra (Müller Thurgau)**

**\$85 per person with wine pairings**