Vajra Wine Dinner

GUGLHUPF + CHAPEL HILL WINE COMPANY

AMUSE

Baked Sardine Mops Della Neve Rose Brut

FIRST

Wild Mushroom + Pork

Mancotti w/ Bechamel

Luigi Bandana Dragon White 2022

SECOND

Neapolitan Ragout

w/ House Focaccia Bread

Barolo Albe 2019

THIRD

Agnello Brasato

Lamb Braised in Barolo

w/ Polenta

Barolo Ravera 2019

DESSERT

Dark Chocolate Budino
w/ Clive Cil Gelato +
Candied Pistachio
Barolo Chinato NV

No substitutions please. Please alert your server to any + all allergies