

La Maialata

Maialata Wines paired by Altamarea Group's Wine & Beverage Director, Hristo Zisovski

RECEPTION HORS D'OEUVRES

CHEDDAR CHEESE "WHIZ" & PORK FAT CRACKERS

PORK LIVER PASTRAMI

TERRINA DITESTA

CLAMS CASINO

FIRST

GRILLED THAI BLADE STEAK

nam prik slaw, chicharrones, lime leaves

CHEF BJ LIEBERMAN *Roses Luxury & Little Pearl*

SECOND

TORTELLACCI ALLA NORCIA

black truffle and sausage-filled ravioli
black trumpet mushrooms, parmigiano-reggiano

CHEF BEN PFLAUMER *Osteria Morini*

THIRD

BRAISED PORK BELLY

wild shrimp, anson mills polenta di riso
wild spring onions, fava beans, pig skin furikake

CHEF DANIEL PERRON *Whaley's*

FOURTH

SMOKED PORK LOIN

radicchio, last year's mulberries, beetroot, horseradish

CHEF RYAN RATINO *Bresca*

DESSERT

THE RIGGSBY POT BROWNIE SUNDAE

molten brownie with chocolate and vanilla gelato
crunchy toffee, hazelnut brittle, candied bacon

CHEF ALEX LEVIN *Schlow Restaurant Group*