

Manincor Dinner



Fraiche Restaurant Santa Monica

312 Wilshire Boulevard
Santa Monica, CA 90401
(310) 451-7482

www.fraicherestaurantla.com



Wednesday March 10, 2010

7:00 PM

\$65/person + tax&tip

Join Count Michael Goëss-Enzenberg owner of biodynamically certified Manincor winery as he takes you on a journey through the wines and traditional dishes of the Alto Adige region of Italy.

www.manincor.com

1st Course

Cauliflower/Celery Root Soup w/Watercress

Manincor Reserve Della Contessa 2007 (Pinto Bianco/Chardonnay/Sauvignon) \$30

2nd Course

Cazunsei -(Red beet and ricotta stuffed poppy seed ravioli, ricotta affumicata on top)

Manincor Moscato Giallo 2008 \$30

3rd course:

Sturgeon, pan-cooked with Veal Jus, pearl onions and English pea tendrils

Sophie 2006 (Chardonnay/Sauvignon Blanc/Viognier) \$55

4th course

Lamb Chop, Orzotto with wild mushrooms, golden raisins, and baby turnips,

Manincor Mason Pinot Nero 2006 \$69

Manincor Reserve del Conte 2006 (Merlot/Lagrein/Cabernet) \$35

Dessert

Torta/Gondoliere/Sorbetti -(basil/grapefruit)

Grappa di Teroldego Rotaliano \$35