



## Nov 24 - Dine PIEMONTE at Q4 - 7 PM

Six-course menu created by Q4's **Chef Bradford Ellis** to represent the culinary traditions of Piedmon's region and paired with famous Piemonte wines including Roero Arneis, Gavi, Barbera, Barbaresco and Moscato D'Asti.



**125 \$ all inclusive**

### Reception

Carne cruda with shaved parmigiano reggiano  
*Batasiolo, Gavi di Gavi Granee DOCG, 2010*

### Primi

Braised porchetta with roasted pear and maple served with creamy polenta and shaved Bra  
*Ca Du Rabaja Arneis*

### Pasta

House made potato gnocchi with wild mushrooms and white truffle oil in a light porcini cream  
*Barbera d'Asti Ricossa, 2009*

### Risotto

Risotto with braised rabbit, roasted parsnips and pancetta with a barbera and herb succo  
*Barbera Costa Mason, 2003*

### Filetto

Grass fed beef tenderloin slow cooked in Barolo with grilled portabello, caramelized onions  
*Barbaresco Ricossa DOCG, 2007*

### Dolci

Chocolate and hazelnut gianduiotto  
*Tranhero Moscato d'Asti*

For more information and tickets call Q4 Al Centro

**604.687.4444**

or the Italian Chamber of Commerce

**604.682.1410**

[www.dineitalia.com](http://www.dineitalia.com)