



## DICEMBRE, ALBA E LE LANGHE

**Alba** is in the center of the Langhe Region, wine premier valleys of Italy. A landscape of rolling hills, wineries and castles, with one of the most considerable gastronomic reputation. Our pick for Dicembre.

### *Appetizer*

#### **Zuppa Alla Cavour**

Roasted Cauliflower, Wilted Leeks, Sautéed Onions,  
Touch of La Tur Cheese, Spicy Diablits Croutons

#### **Insalata Delle Valli**

Baby Arugula and Chard Salad, House Smoked North Georgia Trout,  
Preserved Pears, Spice Almonds, Pear Mostarda Vinaigrette

#### **Carne All'Albese**

Beef Tenderloin Tartare, Meyer Lemons & Extra Virgin Olive Oil Dressing,  
Polenta "Chips", Bagnett Ross Spicy Sauce on the Side

#### **Cannelloni Delle Langhe**

Little Cannelloni Pasta filled with Castelmagno Cheese and Roasted Salsify,  
Wood Oven Gratinee, Celery Hearts and Pumpkin Giardiniera

### *Pairing*

#### **Cane Da Trifola**

Spumante Piemontese Brut, Campari, Amarene Cherry Liqueur



### *Entrée*

#### **Agnolotti Di Funghi**

Day-Made Agnolotti Pasta, Wild Mushrooms and Toma Cheese Filling,  
White Asparagus, Walnut Sauce, Preserved Porcini Mushrooms

#### **Risotto Tartufo Nero**

Acquerello Risotto, Fresh Alba Black Truffles, Soresina Butter Caramelized  
Sweet Onion, Finished Gratinee with Rosso Di Langa Cheese

#### **Pesce**

Pan Roasted Halifax Halibut over Slow Braised Leeks,  
Celery Roots and Golden Potato Puree, Pickled Chanterelles Mushrooms

#### **Filetto Al Barolo**

Char Grilled 8 oz Beef Tenderloin, Buttery White Asparagus,  
Fingerling Potatoes Rostii, Barolo Wine Shallot Glace {Supp. 15}

### *Pairing*

#### **Arneis Langhe**

"Little Rascal" in the Local Dialect, A Light and Fresh Wine,  
Aromas of Honeysuckle

#### **Barbera**

Fruit forward with Soft Tannins and a Crisp Finish –  
Barberas are Rich in Color and Easy to Drink



### *Dolci*

#### **Bonet Al Caffé**

Traditional Chocolate and Coffee Mousse Cake from Piemonte -  
Caramel Sauce & Amaretti Cookies

#### **Coppa Gianduja**

Gianduja Hazelnut Chocolate Gelato, Crisped Panettone,  
Raspberry and Chambord Macedonia Salad

### *Pairing*

#### **Moscato**

Moscato is one of the Most Ancient Grape Varieties-  
Distinctive Flowery Aroma and a Pleasant Honey Finish

Three Course Menu 39. | Wine Additional 18.

Gratuity & Taxes Not Included. Cannot be combined with special discount offers

[BuckheadRestaurants.com](http://BuckheadRestaurants.com)



Slow Food® Atlanta