

# GAJA

## GAJA STRUCTURED TASTING & DINNER WITH THE KING OF PIEDMONT

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### RECEPTION

Selection of Hors d'Oeuvres  
GAJA ROSSJ-BASS 2008

### MENU

Agnolotti Piemontesi  
Shaved truffle  
White wine sauce

GAJA CA'MARCANDA CAMARCANDA 2006  
GAJA PIEVE SANTA RESTITUTA RENNINA BRUNELLO DI MONTALCINO 2004

Roasted veal tenderloin  
Crisp polenta  
Braised fennel

GAJA BARBARESCO 2006  
GAJA CONTEISA 2005

Breast of Muscovy duck  
Pommes maxim  
Porcini mushroom

GAJA BARBARESCO 1999

Vanilla panna cotta  
Vincotto | Amaretto crumble  
Coffee/Tea

Jason Carter  
Executive Chef

Centro Restaurant & Lounge

Thursday, March 25<sup>th</sup>, 2010

VINTAGES  
FINE WINE & PREMIUM SPIRITS