

CAPONETTI OLIVE OIL DINNER

Bedford Post Inn, January 12th, 2011
Jeremy McMillen, Executive Chef

AMUSE

Ricotta Sformato
Shaved winter vegetables

FIRST COURSE

Chicory Salad
Hard-cooked egg, pecorino romano, mint

SECOND COURSE

Pappardelle
Wild boar sausage, chestnuts, cocoa

THIRD COURSE

Cacciucco
Livornese fish stew, tomato, chilies

FOURTH COURSE

Abbacchio
Slow roasted baby lamb, artichokes, potatoes

DESSERT

Warm Chocolate Torte
Olive oil gelato, sea salt

