



Japanese-Italian Wine Dinner at Antica Posta with Guest Chef Taka

In a never-ending quest to have more fun than should be allowed and to organize the coolest wine dinners in Atlanta I have done it again (with a little help from my friends). It's no secret that Antica Posta is my favorite restaurant in town. One of my others is Taka, a fantastic sushi restaurant here in Buckhead. After several wonderful dinners there I asked Chef Taka about doing wine dinners with him to which he agreed. In a recent conversation with Marco Betti of Antica Posta it came up that he was good friends with Taka and had been wanting to do a dinner with him as a guest chef. I mentioned my interest and so the idea of the Japanese-Italian Wine Dinner was born.

Join me **Sunday** evening, **June 13th** at **Antica Posta** as I host what is sure to be one of Atlanta's most unique wine dinners. Chef Taka will prepare the first two courses and Chef Sandro Betti will provide two additional courses plus dessert. I have selected some very special wines to pair with each course including a fantastic single vineyard Austrian Gruner Veltliner that I special order in, a delicious white Rhone style blend from California, a Brunello from the outstanding '04 vintage and the flagship wine, 2004 San Leonardo. One of Italy's greatest wines San Leonardo is a Bordeaux style blend of Cabernet Sauvignon, Cabernet Franc and Merlot from northern Italy's Trentino region. It is a perennial Tre Bichierrri award winner from Gambero Rosso and this vintage is no different. Intense, highly complex and improbably smooth San Leonardo is world class. The food is as unique as the wines being poured. Below is the complete menu with details. I hope to see you there!

Reception

Lucien Albrecht Crémant d'Alsace Brut Rosé

First Course from Chef Taka

Sea Urchin Sashimi Sampler:

Uni and Sweet Shrimp, Uni and Flounder, Uni and Scallop
Buchegger 2008 Kremstal Gruner Veltliner "Pfarrweingarten"

Second Course from Chef Taka

Tuna & Scallop Tartare with Aurora Mayonnaise
Demetria 2007 "Cuvée Papou" Santa Ynez Valley

Third Course from Chef Sandro Betti - Choice of

Penne con salsa Portofino
Penne with Pesto and Fresh Tomato Sauce
or *Le Ragnaie 2004 Brunello di Montalcino*



Fourth Course from Chef Sandro Betti - Choice of

Scaloppine di Vitella alla Piemontese

Veal Scaloppini Topped with Fontina Cheese

Or

Filetto di Manzo alla Griglia con Carpaccio di Tartufo

Grilled Filet Mignon with Black Truffle Carpaccio

Tenuta San Leonardo 2004 San Leonardo

Dessert

Panna Cotta ai Frutti di Bosco

Fresh Cream Pudding in a Wild Berry Sauce

Gnocchi con Ragù di Guancia di Vitella

Gnocchi with Veal Cheek Ragù

Date: Sunday, June 13

Time: 6:30pm

Place: Antica Posta Restaurant

519 East Paces Ferry Rd. NE 30305

Cost: \$125 per person all inclusive

RSVP: to Cellar 13 via email or at 404.816.4071