



Antica Posta Truffle Wine Dinner
November 29, 7:30 pm

Time for the annual Truffle Wine Dinner. As is customary we'll be dining in the Chef's Table Room off the kitchen in Antica Posta. Not customary is the addition of a second course with white truffles. I wanted to do something a little different so we'll start with the traditional tagliolini with white truffle, then have a course of Mediterranean Branzino with black truffle sauce, and new on the menu just for us is a poached egg on puff pastry with white truffle butter and shaved white truffle. We'll finish with rack of lamb and black truffle sauce.

I've been working hard to identify the wines I want to pour for this extravagant dinner which so far include a beautifully delicate *rosé Champagne* by the family owned *J. Dumangin* house, a very special white Burgundy from the excellent **2010** vintage to pair with the white truffle pasta dish to demonstrate the complexity gained with age - the *Domaine Guy Amiot Chassagne-Montrachet "Clos Saint Jean"*, a splendid Sangiovese to pair with the Branzino and black truffle sauce in the form of *Chianti Classico's* new apex designation of *Gran Selezione* by *San Felice*, a mystery wine for the poached egg and white truffle (to both of us because I haven't settled on a pairing yet, can't rush these things!), and with the lamb a pure Cabernet Franc Super Tuscan by visionary winemaker Andrea Franchetti of *Tenuta di Trinoro* - the single vineyard "*Campo di Magnacosta*".

I hope you can join me for this celebration of fall and the holiday season with a truffle-filled menu, rare and special wines, and friends - new and old. Menu and wines to be poured with retail pricing follow with details:

CELLAR 13 WINE MERCHANT
ANTICA POSTA

Truffle Wine Dinner
Thursday, November 29 - 7:30pm

RECEPTION

Champagne J. Dumangin Brut Rosé Chigny les Roses 1er Cru \$49.99

FIRST COURSE

Tagliolini with Shaved White Truffle
G. Amiot 2010 Chassagne-Montrachet 1er Cru "Clos Saint Jean" \$84.99

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SECOND COURSE

Mediterranean Branzino with Black Truffle Sauce

San Felice 2014 Chianti Classico Gran Selezione "Il Grigio" \$42.99

THIRD COURSE

Poached Egg on Puff Pastry, White Truffle Butter & Shaved White Truffle
(wine to be determined)

FOURTH COURSE

Rack of Lamb with Black Truffle Sauce

Tenuta di Trinoro 2013 "Campo di Magnacosta" \$115.99

DESSERT

Torta della Nonna

ANTICA POSTA RESTAURANT

519 East Paces Ferry Rd. NE, Atlanta 30305

Thursday, November 29 - 7:30pm

Cost: \$235/person includes gratuity and tax

RSVP to CELLAR 13 by replying to this email or phoning the store

Cheers,

John Passman

CELLAR 13 Wine Merchant

the art of wine