



A Northern Italian Mid-Winter Birthday Celebration

San Daniele Prosciutto Wrapped Dried Figs with Gorgonzola Dolce

Radicchio Risotto

Beef in Barolo

White-Bean and Asparagus Salad with Garlic Toasts (vegetarian)

Arugula Salad with Shaved Piave

Panna Cotta with Broiled Blood Oranges

Wine Recommendations:

Prosecco would make a perfect start to this dinner, which is inspired by the ingredients and culinary techniques of the Veneto and Lombardy regions of Italy. While chilled prosecco is lovely on its own, some freshly squeezed blood orange juice could be added to make a refreshing aperitif.

In keeping with the Northern Italian theme, a full-bodied Valpolicella is the perfect compliment to the creamy richness of the risotto. It would also pair well with the beef, which could also be served with its signature Barolo.

For an authentic finale to this Northern Italian dinner, some post-dessert grappa is sure to keep your guests warm on their way home.