



welcomes

## BRAVO Top Chef Stephanie Izard

Wednesday, December 17<sup>th</sup>, 7:00 pm, \$95 ++

reserve at 480-425-WINE or [info@DigestifScottsdale.com](mailto:info@DigestifScottsdale.com)

1

charcuterie trio

NV Szigeti sparkling grüner veltliner, traditional method, Burgenland

2

sformato of nettles, pecorino fonduta

'06 Schellman *IN* Gumpoldskirchen cuvée (chardonnay, zierflander, rotgipfler),  
Thermenregion

3

diver scallops, braised lamb tongue, celery root and pistachio

'03 Prager riesling, single vineyard, "Klaus", Wachau

4

cannelloni Bolognese of hearth-roasted Nicky Farms rabbit

'04 Wiener "Trilogie" (zweigelt, merlot, cabernet sauvignon), Vienna

5

duck breast, pork belly, duck leg ragú

'05 Loimer pinot noir, "Langenlois Terrassen", Kamptal

6

endive, hazelnut vinaigrette, Roaring 40's blue

'96 Golles grappa, "Kracher TBA", shooter, Styria

7

domestic cheese trio, accompaniments

'04 Kracher welschriesling, TBA #2, Burgenland

8

shoyu crème caramel, roasted pear, chocolate zeppoli, cranberry coulis

'05 Kracher zweigelt, BA, Burgenland

Chef Payton Curry

Chef Stephanie Izard

Chef Tracy Dempsey

amazing Austrian wines selected by sommelier Sariya Jarasviroj Brown of Vin Divino