

# Emeril's Delmonico

## Black Hill Ranch Whole Hog Dinner

THURS. FEBRUARY 9 -- DINNER AT 7PM

**amuse** HAM CROQUETTE  
sage pesto

*marcel deiss risling, alsace france 2009*

**first** COPPA DI TESTA  
olives, pistachio, marinated tomato

*bastianich "adriatico" fruilano 2009*

**second** GRILLED FRESH BACON  
louisiana citrus salad

*királyudvar furmint sec, tokaji hungary 2009*

**third** NEAPOLITAN SPARE RIB RAGU  
housemade ricotta raviolone

*casanuva cerbaie brunello di montalcino, toscano italy 2004*

**fourth** CONFIT PORK SHOULDER  
lentils, herb salad, marsala

*laurona montisant spain 2004*

**fifth** DELMONICO PORCHETTA  
local greens, polenta, agro dolce peppers

*wind gap syrah, sonoma county california 2007*

**dessert** OLD FASHIONED STRAWBERRY PIE  
with lard crust, balsamic-black pepper caramel and vanilla bean ice cream

*billecart-salmon brut rose*

\$110 per person

(does not include tax and gratuity)

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