

marché



Marche Presents: Wine dinner with rockstar winemaker [Olek Bondonio](#)

Join us at Marche **THIS Monday March 22, from 7pm-9pm** to taste the wines of Olek Bondonio and Tanaro River Imports, paired with the cuisine of Chef Gary Menes.

1st Course:

Olek Bondonio Grignolino 2008

Ravioli: oxtail, moscarpone, green garlic, fricco.

2nd Course:

Germano Angelo Barbera 'Le Solegiatta' 2007

Crispy skin chicken confit of leg, sweet peas, brown rice, tendrils.

3rd Course:

Olek Bondonio Babarasco 'Le Berchiali' 2005

Pork belly, stone ground grits, baby broccoli.

4th Course:

Germano Angelo Barolo 'Vigna Rue' 2005

Prime beef, spring onions, barley, red wine.

Olek Bondonio is a visionary yet traditionalist winemaker from the foggy region of Piedmont, Italy. His passion for vineyards and wine growing took over him at a young age when accompanying his grandfather in the Le Berchiali vineyard which he would later inherit.

Olek pursued his desire for winemaking in the world's most foremost winemaking regions before returning to his home vineyards in the Langhe. His style of sticking with tradition, farming sustainably, and allowing the expression of the terrior to triumph over winemaking are what set him apart from the rest. Taste these gorgeous examples of native Piemontese varietals, paired harmoniously with food, and share in Olek's contagious enthusiasm for food and wine.

\$92 per person, tax and gratuity not included.



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a
reservation

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