

Destination Geneva National
FOOD & WINE
FESTIVAL

Pigs & Pinots *Menu*

Hand-Carved Jamón Serrano

*grilled crostini, manchego, triple cream brie, aged gouda
fig jam, marcona almonds, arbequina olive oil*

Whole Spit-Roasted Heritage Pig
*- live carved with crackling finish -
citrus, garlic & rosemary brine*

Porchetta

fennel, rosemary & garlic crust, crispy skin

Applewood Smoked St. Louis Ribs
black pepper maple glaze

Grilled Peach & Prosciutto Burrata
*charred summer peaches, creamy burrata, aged prosciutto,
basil oil, toasted pistachio*

Grilled Little Gem & Parmesan
*charred little gem halves, shaved parmigiano-reggiano,
crispy sourdough crumb, lemon anchovy dressing*

Duck Fat Roasted Potatoes *rosemary, garlic confit*

Charred Broccolini *lemon zest, pecorino*

Smoked Gouda & Caramelized Onion Mac
toasted breadcrumb crust

Candied Bacon Bark Chocolate Budino
salted caramel, cocoa nib

Pinot Poached Pear Parfait
mascarpone cream, almond crumble, red wine reduction