

Berta's Chateau

presents

Vallana: the Classic Northern Piedmont Winery
with Special Guest Marina Vallana Fogarty

Friday May 10th @ 7:30 PM

Price \$68 per person complete

On Friday May 10th, these two historic family enterprises will join together to present a classic dinner with the historic Nebbiolo wines of Northern Piedmont and old school dishes from the restaurant's repertoire. Berta's was founded in 1927 by Santina & Pietro Berta, grandparents of the current owner Chef Peter Bernstein. In 1937 the Vallana winery was founded by Bernardo Vallana and his father Antonio who are grandfather and great-grandfather to Marina. Along with her brother Francis, the winemaker, her mother & grandmother, she is returning this estate to the glory days of the 50's and 60's.

I have fond memories of tasting old Spannas with Carlo Russo and Marina's dad Guy Fogarty many years ago at Vinitaly

Join us as we taste all the wines of the historic estate including two exclusive selections: a special Sparkling Nebbiolo and their brand new cuvee dedicated to Bernardo, her legendary grandfather, who created extraordinary Spanna (Nebbiolo) wines in the 1950's & 60's. Having just returned from a lengthy visit with Marina & her family, I can tell you that she and her brother Francis are determined to recapture Nonno's magic.

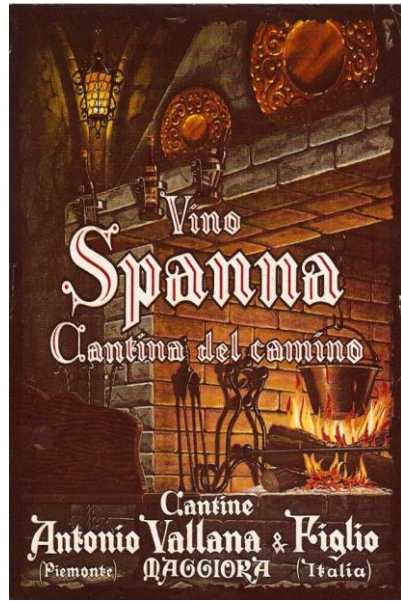
Wines

“Nebula” Sparkling Nebbiolo Metodo Classico in Magnum (exclusive)

Campi Raudii 2010 Spanna Classico 2010

Spanna “Cuvee Bernardo Vallana” 2010 (exclusive)

Vallana Boca 2007 Vallana Gattinara 2004



Dinner*

Artisan Salumi from the Masters & Classic Berta's Antipasti

Risotto of Pear & Gorgonzola

Nicolo Paganini's (*yes the famed Violinist*) Ravioli

A Choice of Main Courses:

for this Old School Winery of the 50's and 60's I have reached back for some classic dishes.

Steak Diane

If you visited *the Colony* or *Quo Vadis* with your parents or grandparents (I did), this take on Steak au Poivre was being prepared tableside.

Dry-aged Berkshire Pork Chop Robert

The Ur pork sauce: hints of Onion & Mustard from the classic French repertory.

Fish and/or Vegetarian Main Courses Upon Request

(*alternative appetizers and pastas as well)

Piccoli Dolci Caffè

Reservations only be return of the form below with check paid in full

Please Reserve _____ seats @ \$68 per person complete for
“An Evening with Marina Fogarty Vallana”
on Friday May 10th at 7:30 PM

Enclosed is my check for \$_____ made out to Berta's Chateau

Name(s)_____

email(s)_____

Phone(s)_____

Main course Requests _____

If possible please seat me/us with_____ *

* Subject to space requirements and seat configurations as Marina will move around the
room with each course