



A FIVE GENERATION LEGACY OF PASSION FOR NEBBIOLO

OCTOBER 13, 2026

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2020 Nebbiolo Coste della Sesia DOC

Tuna Tartare

castelvetrano olive, aleppo chili, crushed pistacio, fermented licorice root, agliata, extra virgin olive oil, ceci bean panelle

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2022 Gattinara DOCG

Beef Tartare

cured egg yolk, minced fennel & red onion, pecorino, black pepper, calabrian chili oil, fennel pollen, buckwheat crackers

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2020 Gattinara Tre Vigne DOCG

Duck Ragu

slow-cooked duck leg & liver, butternut squash trofie, duck fat pangratatto

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2017 Nebbolè Riserva Spumonte Methodo Classico

Shaved Salad

beet, carrot, radish, kohlrabi, shallot, chive, caper, shaved parmesan, citrus vinaigrette, parmesan curls

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2019 Gattinara Riserva Vigna Ronchi DOCG

Elk Tenderloin

roasted, veal caul fat, wild mushroom risotto, wine reduction, grated black truffle

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cacio e pepe biscotti, gorgonzola crema

We are thrilled to welcome Alessia Travaglini to Traverse City to share the Travaglini story, legacy and incredible wines alongside an exquisite menu from the mind of Chef Austin Lowe. Tickets are \$185 per person inclusive of tax & gratuity.

Gattinara is a small town at the heart of the eponymous wine region in Alto Piemonte, at the foot of Monte Rosa. This extraordinary place has a unique terroir, incredibly suited to producing Nebbiolo wines of great complexity, elegance and freshness.

One of Italy's oldest specifications of origin, Gattinara obtained DOC recognition in 1967 and became DOCG in 1990.

CLICK FOR TICKETS.

