

Michael's On Naples

September 29, 2022

**KATY O'DONNELL**

Buffalo Trace National Brand Ambassador

Presents

*W. L. Weller*

## DINNER

### FIRST COURSE

Mission figs, homemade duck prosciutto, Parmigiano Reggiano.

*Opening Cocktail*

*Weller Special Reserve, fig shrubs, citrus.*

### SECOND COURSE

Sonora wheat flour fazzoletti pasta, corn purée, pancetta.

*Weller Antique 107*

*Sweet and unusual floral notes and coupled with vanilla. The taste is very well balanced with sweet fruit notes, strong vanilla undertone and sharp spicy tones, with a cinnamon finish.*

### THIRD COURSE

Roasted Monkfish, risotto alla Milanese, gremolata.

*Weller 12yr*

*Aromas of lanolin, almond, creamed corn and toasty vanilla. The mid-palate flavor is heavily wheated, layered and moderately sweet. Long, oaky, and intensely smooth finish.*

### FOURTH COURSE

Braised beef cheeks, potato purée, grilled Treviso.

*Weller Fool Proof*

*Having a nose of vanilla, dark cherries and caramel. On the palate, there is a balance of caramel and toasted oak. The finish is said to be long, with notes of crème brûlée and chocolate.*

### FIFTH COURSE

Fennel white chocolate mousse, chocolate shell, caramel.

*Weller C.Y.P.B*

*A light aroma with citrus and oak on the nose. The palate is well rounded and balanced, with a medium-long finish and hints of vanilla.*

\$125 per person  
plus tax and gratuity

*Old Rip Van Winkle available \$50 per 1 ounce*

*A sweet vanilla nose with caramel, pecan and oak wood. Smooth, mellow flavor consisting of robust wheat, cherries and oak. Features a long, smoky wheat finish with hints of fruit, spice and oak tannins.*

**MASSIMO ARONNE**  
GM & SOMMELIER

**JOCELYN JOLLEY**  
BAR MANAGER

**ERIC SAMANIEGO**  
EXECUTIVE CHEF