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**MICHAEL CHIARELLO'S BOTTEGA CELEBRATES ONE-YEAR ANNIVERSARY
WITH A WEEK OF TRUFFLE DINNERS**

***Settimana Del Tartufo Bianco di Alba* Features a Five-Course Tasting and A La Carte Menus**

Yountville, CA (November 16, 2009)— Chef Michael Chiarello has announced ***Settimana Del Tartufo Bianco di Alba*** from December 7-13, 2009, a weeklong truffle-infused celebration honoring Bottega's first year in Yountville, Ca. ***Settimana Del Tartufo*** five-course truffle dinners begin on Monday, December 7 and continue through Sunday, December 13. Each night during *Settimana Del Tartufo* Chef Chiarello will create an innovative, truffle-themed tasting menu as well as a la carte truffle dishes with the option of a specially chosen Italian wine pairing. Bottega will also offer their regular menu throughout the week.

The highly prized *Tartufo Bianco di Alba*, or white truffles of Alba, are found in the countryside of northern Italy's Piedmont region in the late fall. Quite rare and regarded as the finest truffles in the world, they are coveted for their intense aroma and flavor.

In its first year, already Bottega has garnered local and national critical acclaim. The restaurant has quickly become a coveted reservation for diners who want to experience the bounty of Napa Valley through Chiarello's well-loved, bold yet refined Italian flavors. Says Chiarello, "Everyone on our team has worked so hard this year to make our restaurant a success. I also so appreciate all the support we've received in the community and I really want to say 'thank you'."

Bottega's Settimana Del Tartufo Bianco di Alba Menu

STUZZICHINO

Truffled Chestnut Vellutata

Deltetto, Spumante Brut, Piemonte

ANTIPASTO

Crispy organic farm egg with Truffle and Tallegio fonduta, braised spinach and grilled brioche

2008 Vietti Roero Arneis, Piemonte

PESCE

Sautéed San Pietro with Truffle and Fingerling potato puree
Warm frisee insalatina with Truffle vinaigrette

2007 la Scolca, Gavi di Gavi, 'Black Label', Piemonte

PASTA

Howell Mountain Porcini Mushroom and Truffle Fettuccine

2006 Bruno Rocca, Barbera d'Alba, Piemonte

CARNE

Tournedos Rossini alla Bottega
Piemontese filet mignon, Truffle Duck Liver paté, and Truffle Marsala jus

2004 Elio Altare, Barolo, La Morra, Piemonte

DOLCI

Blood Orange Tortino with meringue baci

2008 La Spinetta, Moscato d'Asti, Piemonte

Chef Chiarello's Bottega has been enthusiastically received with admiring reviews from local and Napa Valley visitors. The restaurant was recently chosen by *Esquire Magazine* as one of 2009's twenty best new restaurants and voted "Top Newcomer" by *Zagat*. Michael Bauer of the *San*

Francisco Chronicle gives Bottega three stars and says: "Every dish on the extensive menu is thoughtfully executed and seems to come from a deep passion for the cuisine."

All items from the 5-course tasting menu will also be available a la carte. The five-course menu is \$95 per person and \$35 per person for the Italian wine pairing. To make reservations for **Settimana Del Tartufo Bianco di Alba** call 707-945-1050. Bottega is located in the Vintage Estate's property, 6525 Washington Street, Yountville, CA. For more information, please visit www.botteganapavalley.com.

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