



UNDER THE TUSCAN SUN WINE DINNER

Thursday, October 19, 2017 | \$65 per person

FIRST COURSE

Passed Appetizers & Antipasti

Montauto Sauvignon "Gessaia"

SECOND COURSE

Carne Cruda, Pinn Oak Farms Lamb Loin,
Beet Emulsion, Candied Beet,
Grilled Toast Point, Aioli

Montepeloso "A Quo"

THIRD COURSE

Black Pepper & Ricotta Gnocchi Bolognese,
Fresh Basil, Aged Parmesan

Fanti Toscana Rosso "Poggio Torto"

FOURTH COURSE

Pork Osso Bucco, Crisp Mushroom,
Whipped Goat Cheese Polenta, Gremolata

Felsina Chianti Classico

FIFTH COURSE

Poached Pear, Vanilla Bean Gelato,
Hazelnut Crumb

Moris Farms Vermentino

