

Wine Dinner

TOSCANA

Thursday September 24th, 6:30pm

Antipasto - Appetizer

*Pomodori al forno alla senese ripieni di riso
serviti con salsa ai porri e pancetta*

*Vine ripened tomatoes stuffed with fresh herbs and
white rice, served with a pancetta and leeks sauce
drizzled with a balsamic vinegar reduction*

Wine: Brezza Marina 2012

Zuppa- Soup

*Purea di fagioli cannellini e verdure di stagione
su crostini all'olio extra vergine di oliva toscano
infuso al rosmarino*

*Slow simmered cannellini beans, celery,
carrot and onion in a purée,
served with a garlic crostini and
rosemary infused extra virgin olive oil Toscano*

Wine: Chardonnay 2013

Primo- First Course

*Bracirole al prosciutto e pecorino toscano
su polenta con salsa di pomodoro arrostito*

*Thinly pounded beef bracirole stuffed with prosciutto,
soppessata, roasted tomatoes, pesto bread crumbs and
6 month aged Pecorino Toscano
over polenta and a charred tomato sauce*

Wine: Noiret 2014

Dolce - Dessert

*Zuccotto fiorentino al cioccolato
Cosperso con purea di lamponi freschi*

*Dome-shaped Tuscan sponge cake,
layered with chocolate mousse
topped with a chocolate ganache
drizzled with a fresh raspberry purée*

Wine: Bel Sogno 2013