

Dinner Menu

CUVEE COMMUNITY 2017

First Course

Ricotta & Pears

Buttered Leeks, Olive Oil, Basil and Peach Nectar Sour Cream

2014 Montenidoli di Maria Elisabetta Fagioli 'Fiore' Vernaccia di San Gimignano DOCG (100% Vernaccia)

Second Course

Charred Octopus

Toasted Onion Petals, Smoked Potato Purée

2012 Vigna Traverso 'Schioppettino di Prepotto' Friuli Colli Orientali DOC (100% Schioppettino)

Third Course

Braised Fennel Gratin

Sausage, Pancetta and Parmesan

2010 Ornella Molon 'Raboso' Paive DOC (100% Raboso)

Fourth Course

Flank Steak Involtini

Stuffed with Sopresatta and Port Salut Blanket

Tomato Sauce, Roasted Garlic Double Cream

2008 Sordo 'Rocche di Castiglione Riserva' Barolo DOCG (100% Nebbiolo)

Fifth Course

Mascarpone Cheesecake

Blueberry Port Smash, Shaved Chocolate

2011 Brancatelli 'Re della Valle' Toscana IGT (100% Aleatico) (Passito)