



TUSCAN HARVEST WINE DINNER

FIRST COURSE

2024 CAMPO AL MAR VERMENTINO

CRUDO DI BRANZINO

compressed green apple, pickled fennel, extra virgin olive oil

SECOND COURSE

2020 NOZZOLE LA FORRA

GRILLED FILLET MIGNON

roasted red & golden beets, charred pearl onions, celery root purée,
green peppercorn jus

THIRD COURSE

2024 SILVIO NARDI BRUNELLO DI MONTALCINO

PICI TOSCANI AL RAGU DI AGNELLO

hand rolled Tuscan pici noodle, white lamb ragu, plum saba, pecorino

FOURTH COURSE

2024 SETTLE PONTI ORENO TUSCAN RED

ESPRESSO-RUBBED WAGYU RIBEYE

crispy potato pavé, charred broccolini, creamy caramelized shallot
butter with bordelaise

FIFTH COURSE

TENUTA SAN GUIDO GRAPPA DI SASSICAIA

PANNA COTTA AL MEILE

cotton honey, candy roasted squash, apricot preserves

