



MARCHESI ANTINORI WINE DINNER

WEDNESDAY, MARCH 28 • 7PM

RECEPTION

**Fried Plantain, Jerk Chicken, Mango Salsa,
Yogurt Cream**

Col d'Salice Brut Rosé, Tuscany

FIRST COURSE

Spring Salad

Romaine Salad, Pineapple, Grapes, Strawberries,
Peaches, Spicy Candied Almonds, Mojito Dressing

Cervaro della Sala Chardonnay 2015, Umbria

SECOND COURSE

Gnocchi

Porcini Mushrooms, Peas, Arugula,
Shaved Parmesan, Truffle Oil

Guado al Tasso 'Il Bruciato' 2015, Bolgheri

THIRD COURSE

Cioppino

Snapper, Mussel, Clam, Mixed Vegetables

Marchesi Antinori Chianti Classico Riserva 2014, Tuscany

FOURTH COURSE

Italian Herb Crusted Lamb Chops

Charred Parsnip Purée, Glazed Colored Carrots,
Mint Barolo Sauce

Pian delle Vigne Brunello di Montalcino 2012, Tuscany

FIFTH COURSE

Chocolate Lava Cake

Cherry Sauce, Vanilla Bean Gelato

Fattoria Aldobrandesco Aleatico 2011, Tuscany

\$115 per person

(Excluding Tax & Gratuity)