

Wines

O F T U S C A N Y

THURSDAY SEPTEMBER 12, 2013 — 6:30PM

\$60 PER PERSON

— ALL INCLUSIVE —

1st Course

SAN QUIRICO VERNACCIA 2012

RICOTTA

Calimyrna Fig, Honey, Apple Tarragon Slaw

2nd Course

CETAMURA CHIANTI 2011

FLATBREAD PIZZA

Arugula, Caramelized Onions, Burrata Cheese, Sweet Pepper Gastrique

3rd Course

CASTELLO DI BOSSI CHIANTI CLASSICO 2009

ROASTED DUCK BREAST

Thyme Scented White Balsamic Glaze, Shaved Black Truffle,

Parsley Coulis, White Polenta

4th Course

SAN POLO RUBIO SANGIOVESE GROSSO 2010

AIA VECCHIA LAGONE 2010

LAMB 2 WAYS

House Made Lamb Sausage with Parsley & Whole Grain Mustardo

Lamb Chop With Castelvitano Jus

5th Course

LIMONCELLO PARFAIT

Lady finger, sabayon, limoncello caviar