



AUTUMN WINE TASTING DINNER

TUESDAY, OCTOBER 27TH
RECEPTION 6:30PM ~ DINNER 7PM

FOUR-COURSE MENU ~ \$75P/P++

RECEPTION

Passed Antipasti

◆ 2018 JASMINE ZIBIBBO "FIRRIATO" ◆

FIRST COURSE

Bosc Pears, Goat Cheese, Baby Arugula, Shaved Fennel, White Balsamic Glaze

◆ 2019 VERMENTINO "SAN FELICE" ◆

SECOND COURSE

Fresh Made Black Garlic Gemelli Pasta, Braised Rabbit, Chickpeas, Gouda Cream

◆ 2016 FRAPPATO SORIA SICILIA "FIRRIATO" ◆

THIRD COURSE

Grilled Australian Lamb Chop, Parmesan & Sage Polenta Cake,
Black Mission Fig Reduction Sauce

◆ 2016 NERO D'AVOLA CHIARAMONTE "FIRRIATO" ◆

FOURTH COURSE

Juniper Spiced Braised Beef Cheek, Garlic Mashed Potatoes, Red Cabbage Agrodolce

◆ 2015 BRUNELLO DI MONTALCINO "SAN FELICE" ◆