



*4-Course Leggende Del Vino Italiano
Pairing Dinner*

First Course

SANT' ELENA PINOT GRIGIO 2018

SQUASH & BURRATA | fire roasted butternut, delicata & kabocha squash,
candied walnuts, salsa verde & pea shoots

Second Course

BRIGALDARA RIPASSO SUPERIOR 2019

RAVIOLI AL' UOVO | duck confit rillettes, egg yolk,
chestnuts, dates, micro herbs & aged sherry

Third Course

VALDICAVA BRUNELLO DI MONTALCINO 2003

BEEF CHEEKS | Chianti braised beef cheeks, butternut squash purée,
heirloom carrots, potato fondant, balsamic caramelized onions & chives

Fourth Course

ICARDI MOSCATO D' ASTI

LAVENDER PANNA COTTA | strawberry textures, sesame cookie crumble & lemon zest