

Reception

Cured Halibut Crostini

Grilled Vegetable Arancini

Roasted Pear Salad, Speck, Chervil, Manchego

San Angelo Pinot Grigio, Castello Banfi Toscana IGT

Centine Rosso, Banfi Tuscany

1st Course

Bronzino

Eggplant, Lemon Basil Gel, Kumquat, Lavender, Cipollini

La Pettegola Vermentino, Banfi Toscana IGT

2nd Course

Boar Shank Bucatini

Oreganata, Locatelli, Lobster Mushroom

ASKA Bolgheri Rosso, Banfi Toscana DOC

BelnerO Proprietor's Reserve, Castello Banfi Toscana IGT

Entrée

11 Oaks Flat Iron

Kumato Tomato, Carrot, Escarole, Ricotta Scripelle

Poggio alle Mura Brunello di Montalcino, Castello Banfi DOCG

Dessert

Dark Chocolate Semifreddo

Pistachio, Huckleberry, Sea Salt Meringue, Pie Crust

Rosa Regale Acqui, Banfi, Piemonte DOCG



BANFI
TUSCANY