

# “A Tour of Tuscany”

## Featuring the Wines of Corte Dei Venti Winery

Aperitivo ~ Il Viaggio Progetti Divini, Prosecco Superiore DOC Treviso NV

*A Sampling of Tuscan Small Small Bites*

*Grilled Artichoke with Octopus; Tuscan Butter Shrimp; Sea Scallop Spiedini*

*Panino al Prosciutto di Parma; Bruschetta Misto Featuring...*

*Classic Pomodoro, Foie Gras Pate, Mozzarella di Buffala, and Marinated Grilled Vegetable*

Antipasto ~ Corte Dei Venti Rosso Di Montalcino DOC 2016

*~ Tonno al Pepe ~*

*Seared Peppercorn Crusted Yellowfin Tuna Chilled and Capped with House Cured Foie Gras en Torchon with Marinated Zucchini, Rich Veal Jus, and Raspberry-Balsamic Gastrique*

Primo ~ Corte Dei Venti Brunello di Montalcino 2012

*~ Bistecca alla Fiorentina ~*

*Grill Roasted Herb Rubbed NY Strip and Filet Mignon of Angus Beef with Wild Mushrooms, Charred Lemon, Sea Salt, and Olio di Montalcino*

Contorno ~ Corte Dei Venti Brunello di Montalcino 2013

*~ Ragu d'Anatra ~*

*Duck Leg Confit with Tuscan Pici, Toasted Truffle Crumb, and Fresh Microplaned Pecorino Toscano*

Secondi ~ Corte Dei Venti Brunello di Montalcino Riserva 2012

*~ Coscia d'Agnello Brasata ~*

*Old World Braised Osso Buco of Lamb with Root Vegetables, Sausage, and Creamy Hunter's Risotto*

Dolce ~ Coffee, Espresso, or Cappuccino

*~ Torta del Nonno ~*

*Chocolate Short Crust Baked with Chocolate Pastry Cream and Pignolia, Dusted with Powdered Sugar  
Served over Espresso Creme Anglaise*

Certified Sommelier William Virzi

Executive Chef Daniel Olson

Sous Chef Jarred Nyman

Sous Chef Nick Reddel

August 28, 2019