

Antinori Wine Dinner

May 16th, 2018

\$150 per person

“An Irish Coffee”

Forest Mushroom & Potato Vellutato

Antica, Chardonnay, Napa, 2016

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***Tartare di Salmone***

Fennel, Mascarpone, Caper Berry

Villa Antinori “Marchese”, Chianti Classico, 2014

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Candito D’Anatra

Duck two ways, White Bean Cassoulet, Crispy Pancetta

Antica, Cabernet Sauvignon, Napa, 2014

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***Sella del Cinghiale***

Slow Roasted Saddle of Wild Boar, Brandied Cherries, Spring Vegetable Timbale, Sage Jus

Antinori “Guado al Tosso”, Bolgheri, 2014

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Soufflé di Mandorli al Pistacchio

Almond & Pistachio Soufflé

Antinori “Muffato”, Umbria, 2008

Executive Chef William Walden
General Manager David Saavedra