

Tuscan Producer Wine Dinner Proudly Featuring the Red Wines of



Wednesday, January 22, 6:30pm

# First Course

Chilled Seafood Pasta with Clams, Shrimp & Bay Scallops 2023 Banfi "La Pettagola" Vermentino, IGT

# Second Course

Panzanella Salad with Tomatoes, Bread, Olive Oil & Vinegar 2022 Bibi Graetz "Cassamatta," IGT

## Third Course

Short Rib Canneloni with Rosemary, Sage, Parmigiano Reggiano, Sage Butter Sauce 2020 Bibi Graetz "Testamatta," IGT

## Fourth Course

Pan-Seared Duck Breast with Kale, Cannolini Beans, Pancetta, & Raspberry/Cherry Reduction 2015 Bibi Graetz "Colore," IGT

## Fifth Course

Biscotti Gelato Coffee, Espresso or Tea

\$225 per person, plus tax and gratuity Reservations are required