



FONTODI

Wednesday, March 12th, 6:30pm

First Course

Citrus Salad with Honeydew Melon & Shaved Caprino with Lemon Vinaigrette
2023 Fontodi, "Merrigio" Sauvignon Blanc, IGT

Second Course

Polpo alla Luciana with Capers & Taggiasca Olives
2018 Fontodi, Pinot Nero, IGT

Third Course

Braised Boar Agnolotti in Natural Reduction with Mushrooms
2014 Fontodi, Syrah, IGT

Fourth Course

Prime + Porterhouse with Rosemary Fingerling Potatoes & Creamed Spinach
2010 Fontodi, "Flaccianello della Pieve," IGT

Dessert

Schiacciata alla Fiorentina
Coffee & Tea Service

\$249 per person, plus tax and gratuity