



ARGIANO

First Course

Beef Crudo vs. Tuna Crudo
2023 Argiano, Rosso di Montalcino, DOC

Second Course

Italian Stuffed Peppers with Pork Sausage and
2023 Argiano, "Non Confunditor," IGT

Third Course

Canneloni di Carne with Veal, Ricotta, Parmigiano-Reggiano and Herbs
2022 Argiano, "Solenga," IGT

Fourth Course

Slow Braised Beef Cheeks with Mushrooms & Polenta
2020 Argiano, Brunello di Montalcino, DOCG

Dessert

Biscotti Gelato
Coffee Service

Thursday, May 8th at 6:30pm
\$175 plus tax and gratuity per person