



BISERNO

Tuesday, October 28th, 6:30pm

First Course

Burrata over Micro-Greens, Fresh Figs, Shaved Fennel, Pistachios and Lemon Vinaigrette
2022 Tenute del Cabreo "La Pietra" Chardonnay, Toscana IGT

Second Course

Tortellini al Cinghiale in Brodo
2023 Tenuta di Biserno, "Insoglio del Cinghiale," Toscana IGT

Third Course

Pan Seared Duck Breast, Roasted Balsamic Brussels Sprouts, Pomegranate Seeds, Raspberry Demi
2023 Tenuta di Biserno, "Il Pino di Biserno," Toscana IGT

Fourth Course

Carved Tomahawk, Rosemary Butter, Cannellini Beans, Chantrelle & Trumpet Mushrooms
2021 Tenuta di Biserno, "Biserno," Toscana IGT

Dessert

Schiacciata Fiorentina
Coffee or Tea Service

\$199 per person, plus tax and gratuity