

# TUSCANY



## Wine Dinner

*Featuring the very best wines of Tuscany*

### *First Course*

*Porcini Mushroom Risotto topped with a white truffle balsamic reduction*

*Wine pairing: Chianti Classico Black Rooster Banda Sonora 2007 DOCG*

### *Second Course*

*Guanciale (Pork Cheek) sautéed over Swiss chard and gaufrette potatoes*

*Wine pairing: Vino Nobile di Montepulciano Poggio Stella 2005 DOCG*

### *Third Course*

*New York Strip Steak served with a rosemary infused extra virgin olive oil*

*Wine pairing: Super Tuscan I Re Neri (just released) 2006*

*Cabernet Sauvignon – Merlot – Sangiovese*

### *Forth Course*

*Pecorino Toscano DOP and Sangiovese Grape*

*Wine pairing: Brunello di Montalcino Domus Vitae Pian delle Vigne 2005 DOCG*

*Sommelier Luca Cimmarotta*

*\$79 per person*