



Antinori Wine Dinner

Tuesday, April 16th 2019

\$95pp

CHILLED HONEYDEW AND FENNEL SOUP

Sour cream, Sevruga caviar, butter poached lobster,
garlic chips, spicy pepperoncino gelatin

GUADO AL TASSO VERMENTINO 2017, BOLGHERI, ITALY

GOOSE LIVER CUSTARD

Green peas cappuccino, Porcini mushroom froth

MARCHESE ANTINORI CHIANTI CLASSICO RISERVA 2015

RICOTTA AGNOLOTTO

Sheep ricotta spinach and Taleggio filling, duck egg yolk,
sage - butter Reggiano snow, black truffle shaves

PIAN DELLE VIGNE ROSSO DI MONTALCINO 2016

ROASTED COLORADO LAMB LOIN

Sous vide, Merlot wine reduction, cream of corn,
artichoke hearts ragù

GUADO AL TASSO 'CONT'UGO' 2015, BOLGHERI, ITALY

BAROLO BRULÈ

Caramel sauce, Saffron poached pear gelato

FATTORIA ALDOBRANDESCA ALEATICO, TUSCANY, ITALY