

Tenuta Caparzo Wine Dinner

Tuesday, May 23rd, 2023

Amuse

Fluke Crudo

ginger, passion fruit, sugar snap peas, pistachio, young coconut

2021 Chardonnay

First

Grilled Bean Salad

chicken liver pate, white eggplant, roasted tomato, hazelnut, white balsamic

2020 Rosso di Montalcino

Second

Bigoli Tagliati Pasta

beef cheek ragout, broccoli rabe, pine nuts, sottocenere

2017 Brunello di Montalcino

Third

Domestic Lamb Tenderloin

polenta, pancetta, mousseron mushroom, favas, treviso

2000 Brunello di Montalcino Vigna La Casa

2004 Brunello di Montalcino Vigna La Casa

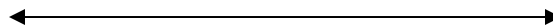
2011 Brunello di Montalcino Vigna La Casa

Dessert

Hazelnut Panna Cotta

biscotti sable, vanilla crèmeux, hazelnut gelato

Borgo Scopeto Vin Santo del Chianti Classico



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Gloria LaGrassa – Owner