

# *Tuscany Dinner*

*Wednesday October 9<sup>th</sup>, 2024*

## **Amuse**

Bigeye Tuna Crudo

cherry peppers, bagna cauda, radish, honeycrisp apple

*2022 Fattoria Le Pupille (Elisabetta Geppetti) Maremma Toscana Poggio Argentato*

## **First**

Acquerello Risotto

italian sausage, tomato, broccoli rabe pesto, taleggio

*2022 Sesti (Castello di Argiano) Rosso di Montalcino*

## **Second**

Hudson Valley Rabbit Loin

pancetta, tuscan kale, cannellini bean, wild mushroom fricassee

*2017 Villa di Geggiano Chianti Classico*

## **Third**

Grilled Short Rib

vinegar peppers, cipollini, brussels leaves, pommes aligot

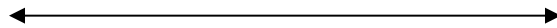
*2018 Il Marroneto Brunello di Montalcino*

## **Dessert**

Caramel Pecan Tart

cinnamon biscotti sable, brown sugar chantilly, maple pecan ice cream

*2014 San Felice Vin Santo del Chianti Classico*



Jason Ramos, Executive Chef

Sean Price, Sommelier

Gloria LaGrassa – Owner