

Tuscany Wine Dinner

Thursday March 26th, 2026

Amuse

Yellowfin Tuna Carpaccio
spring radish, green apple, cucumber, cilantro, kimchi vinaigrette
2024 Fattoria Le Pupille (Elisabetta Geppetti) Poggio Argentato

First

Grilled shrimp "Ribollita"
cranberry beans, tuscan kale, salsiccia, tomato brodetto, garlic croutons
2024 Sesti (Castello di Argiano) Rosato Toscana IGT

Second

Strozzapreti
domestic lamb ragout, porcini, broccoli rabe, rosemary, pecorino cream
2015 Castagnoli Chianti Classico Riserva Terrazze

Third

Veal Tenderloin
pancetta, sun-dried tomato risotto, wild mushrooms, black truffle jus
2019 Fattoria La Gerla Brunello di Montalcino La Pieve

Dessert

Almond Tart
puff pastry, almond cream, pear crèmeux, toasted almond ice cream
2009 Borgo Scopeto Vin Santo del Chianti Classico



Jason Ramos, Executive Chef
Brian Hider, Wine Director
Gloria LaGrassa - Owner