



"A Taste of Tuscany"



featuring wines of *Castello Banfi*

"*A Taste of Tuscany*" is an upgrade to the Complete Meeting Package dinner. It will take place in our new "Taste of Tuscany" private dining room and will be paired with a special selection of wines by Castello Banfi. Included will be wine pairing education throughout the evening. All for a one time cost of \$57.00

Wine Tasting Menu can include:

Bollini Reserve - Pinot Grigio

Smoked Rabbit and Pistachio Terrine With an Herb Focaccia Cracker

Michele Chiarlo - Barbera D'Asti

Charred Tuna Carpaccio with a Salad of Fennel, Baby Arugula, White Truffle Oil, Parmegiano-Reggiano, and Lemon Garnished with Salsify Chips

Nozzole - Chianti Reserve

Roasted Garlic Crusted Lamb Chops With White Eggplant, Roasted Pepper, and Mushroom Bruschetta

Travaglini - Gattinara

Ballontine of Veal with Pancetta, Aged Gorgonzola, Pesto, and Thyme

Michele Chiarlo - Barolo

Zuppa Inglese With Balsamic Strawberries

White Chocolate-Amaretto / Dark Chocolate-Espresso Terrine

With Candied Figs

Assorted Italian Cookies with Coffee

For information regarding our new vendor Castello Banfi, please visit their website:

<http://www.castellobanfi.com>

Sample Menus

Mare e Monti

Rose', Table Wine

Shrimp Cigar with Mostarda Fruit & Aged Balsamic

La Ferme Martin, Chardonnay

Farfalle Al Gorgonzola (Bowtie Pasta with "Dolce Gorgonzola" Cheese and Roasted Pepper Sauce)

Estate Selection, Chardonnay

Crustaceans Allo Zafferano (Green Lip Mussels, Little Neck Clams in a light Saffron Broth and Garlic Crostini)

La Ferme Martin, Merlot

Roasted Pork Loin With Braised Balsamic Cipolline Baby Roasted Potatoes

Estate Selection, Merlot

Peach Cobbler

Chocolate Ganache

Petit Four

Apple Turnover