



# ITALIAN WINE DINNER

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Gateway Canteen | January 20, 2022

Local Field greens with vine ripened Roma tomatoes, wild boar salami and fresh burrata, tossed in a roasted red pepper vinaigrette.

Wine Pairing: 2018 Banfi San Angelo Pinot Grigio

Paccheri pasta tossed with a house-made ragu with sous vide octopus, tomatoes and local herbs.

Wine Pairing: 2016 Banfi Chianti Classico Rsv

Slow braised rabbit finished with sauteed wild mushrooms served over a creamy parmesan polenta.

Wine Pairing: 2015 Banfi Magna Cum Laude Tuscan Blend

Braised lamb shank roasted with fresh rosemary served with oven roasted local potatoes and sauteed rainbow carrots.

Wine Pairing: 2014 Banfi Brunello di Montalcino

Affogato: Vanilla bean ice cream topped with tableside espresso.

Wine Pairing: NV Banfi Rosa Regale Brachetto

