



Italian Wine Dinner
January 20, 2022
6pm-9pm

Course 1

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

- Vineyards Estate vineyards in the southern part of Montalcino. Yellowish brown, clay topsoil, slightly calcareous.

Course 2

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

Wine Pairing: 2016 Banfi Chianti Classico Rsv

- Vineyards Chianti Classico zone located between Florence and Siena. The soil is calcareous and well-structured.

Course 3

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

Wine Pairing: 2015 Banfi Magna Cum Laude Tuscan Blend

- Vineyards Castello Banfi's estate located in the southern part of Montalcino, Italy. The soil is stony and calcareous.

Course 4

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

Wine Pairing: 2014 Banfi Brunello di Montalcino

- Vineyards Estate vineyards on the southern hills of Montalcino. The grapes are grown in stony, calcareous and well-structured soil at an altitude of 720 feet above sea level.

Course 5

Affogato: Vanilla bean ice cream topped with tableside espresso.

Wine Pairing: NV Banfi Rosa Regale Brachetto

- Vineyards The vineyard, which gets optimum midday exposure, is located in Acqui Terme, Piedmont, Italy. The grapes are grown in rocky, calcareous soil with tufaceous marl.