

Tour of Italy

6pm, October 18, 2017

\$70 per person

First

Vitello Tonnato | roasted veal, tuna aioli, capers, balsamic reduction

2015 Marcato iPrandi Chardonnay IGT, *Veneto*

Second

Wild Boar Croquette | polenta, grana padana

2013 Roccafiore Prova d'Autore Rosso IGT, *Umbria*

Third

Foie and Panettone | seared foie gras, pain perdu, cherry compote

2015 Villa Giada Suri Moscato d'Asti DOCG, *Piemonte*

Fourth

Bracciole | beef, prosciutto, golden raisins, gremolata

2011 Musella Amarone della Valpolicella DOCG, *Veneto*

Fifth

Chocolate and 'Caviar' | white chocolate mousse, almond cake, black currant 'caviar'

NV Buonamico Particolare Gran Cuvée Brut Rosé, *Tuscany*