



# **Tuscan Wine Dinner**

## **Saturday, November 13, 2010**

### **Featuring Wines from Antinori**

#### *First Course*

##### **Barbabietole di Tartar**

Oven roasted golden beets, local farm spinach and Goat cheese, topped with candied walnuts, honey marmalade and Peppoli Olive Oil

Wine: **Antinori Castello Della Sala Bramito**

#### *Second Course*

##### **Tuna Verdure Timo**

Tuscan seasoned fresh tuna pan seared with Mediterranean vegetables and white wine, and served with basil risotto

Wine: **Antinori Villa Bianco**

#### *Third Course*

##### **Antipasti**

Thinly sliced Prosciutto, grilled eggplant and asparagus spears, Pecorino Romano cheese, Imported Provolone cheese, roasted tomatoes, Italian olives, Peppoli olive oil and served on a bed of greens

Wine: **Antinori Chianti Classico Peppoli**

#### *Intermizio*

##### **Lemoncello**

Lemon sorbet with Lemoncello, orange zest and fresh mint

#### *Fourth Course*

##### **Tuscan Beef Short Rib**

Served with Fontina Polenta and Rappini

Wine: **Antinori Tignanello Toscana**

#### *Finale*

##### **Chilled Chocolate Cappuccino Soufflé**

Finished with a fan of fresh sliced fig

Wine: **Marchese Antinori Chianti Classico, DOGC**

