

Boucherie Featuring Banfi Winery

CANAPES

RAW & CHARGRILLED OYSTERS

radish butter & crusty bread

Brut Metodo Classico, Piemonte

FIRST COURSE

CRISPY DUCK CONFIT ROULADE

cacio e pepe

'Rosa Regale' Brachetto D'acqui, Piemonte

SECOND COURSE

BITTER GREENS SALAD

goat's cheese & saffron whipped mascarpone,

bee pollen, pistachios & meyer lemon

Principessa Gavia 'Gavi', Piemonte

THIRD COURSE

MUSSELS, CRAB CLAWS & 'NDUJA.

kimchi arrabbiata with fennel & grilled Bread

ASKA Bolgheri Rosso DOC, Toscano

FOURTH COURSE

PRIME RIB

roasted butternut squash & pecan duxelle wellington,

miso cashew crunch & beet demi glace

Castello Banfi Brunello di Montalcino DOCG, Toscano

FIFTH COURSE

PINE NUT PRALINE SORBET

chocolate & waffle cone

'Stil Novo' Governo all'Uso, Toscano