



09.17.2020

### *first course*

Snake River Farms beef & beet tartare, roasted garlic aioli,  
fried capers, pickled shallots, herbed crouton

*Tenuta di Nozzole Chianti Classico Riserva*

### *second course*

Cardamom scented butternut squash bisque,  
fennel pollen cream, toasted pumpkin seed oil,  
candied hazelnuts

*Buglioni Lugana*

### *third course*

Foie gras truffles, poached cherries,  
brioche, Maldon sea salt

*Castello di Volpaia Chianti Classico*

### *fourth course*

Tenderloin of Pinn Oak Farms lamb,  
aged Parmesan risotto, fried celery root,  
peppercorn demi glace

*Brolio Chianti Classico*

### *fifth course*

Butterscotch & almond gateaux, macerated currants

*Castello di Volpaia Vin Santo del Chianti Classico*



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## Tasting Notes

### **Tenuta di Nozzole Chianti Classico Riserva**

*Crisp, ripe, red berry and cherry aromas and flavors and earthy undertones are shaped by vibrant, fresh acidity and a backbone of firm yet elegant tannins.*

### **Buglioni Lugana**

*Delicate aromas of apricot, grapefruit and smoke follow over to the light-bodied, linear palate along with a hint of almond. Racy acidity keeps it crisp.*

### **Castello di Volpaia Chianti Classico**

*The Chianti Classico has a vivid ruby color and a strong nose of fresh red fruit with hints of cherry. This is a well-structured wine with a fruity finish.*

### **Brolio Chianti Classico**

*Bright and lively ruby. Enfolded and sweet aromas of cherry, morello cherry, violet and strawberry harmoniously blend with hints of tobacco, vanilla, white chocolate and Mediterranean spices. The mineral and spicy fruit tone of the Brolio terroir is unmistakable to the nose.*

### **Castello di Volpaia Vin Santo del Chianti Classico**

*Scintillating amber. It is a full, balanced wine with intense flavors of cane sugar, apricot jam and sultan grapes. Warm and luscious with an almond finish.*