



# AN EVENING IN TUSCANY

FRIDAY, FEBRUARY 28, 2025

## PRE-APERITIVO

TERRA DI SIENA SELECTED CHARCUTERIE BOARD  
AGED LONZINO, ESTATE BERKSHIRE SALAME & PROSCIUTTO TOSCANO  
BARBOURSVILLE VINEYARDS BRUT N.V.



## TERRA DI SIENA GUANCIALE

ROASTED PORCINI MUSHROOMS, POLENTA & WARM THINLY SLICED GUANCIALE  
HOUSEMADE GRISSINI WRAPPED WITH GUANCIALE  
WATERCRESS, ORANGE, LIGURIAN OLIVES & FENNEL SLAW  
BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2023



## RAVIOLI ALLA MAREMMANA

SPINACH-RICOTTA RAVIOLI  
SAGE-BUTTER SAUCE & PECORINO TOSCANO  
BARBOURSVILLE VINEYARDS SANGIOVESE RESERVE 2001



## BISTECCA ALLA FIORENTINA

WOOD FIRE GRILLED PORTERHOUSE STEAK  
SAUTÉED BLACK KALE, ROASTED TURNIPS & SQUASH  
CASTELLO DI ALBOLA EXTRA VIRGIN OLIVE OIL  
BARBOURSVILLE VINEYARDS SANGIOVESE TOSCANA 2020



## CASTAGNACCIO

WARM CHESTNUT CAKE  
RAISINS, PINENUTS, WALNUTS, ROSEMARY  
CANDIED CHESTNUT CHANTILLY & MADAGASCAR VANILLA BEAN GELATO  
BARBOURSVILLE VINEYARDS PAXXITO 2019

— EXECUTIVE CHEF MICHAEL CLOUGH —