

ITALIAN RESTAURANT & BAR

B·R·A·V·O·!

FÈLSINA WINE DINNER

FIRST COURSE

Antipasti

Wine: Fèlsina Berardenga Chianti Classico DOCG

SECOND COURSE

Wood Grilled Tomato and Eggplant Salad

Baby Kale | Grana Padano | Charred Red Onion | Spiced Pecans | Crispy Pancetta |
Lemon-Chili Vinaigrette

Wine: Fèlsina Berardenga Chianti Classico Reserva DOCG

THIRD COURSE

Herb Crusted Pork Tenderloin

San Marzano Tomato Sauce | Fried Polenta | Crispy Portobello | Aged Balsamic | Goat Cheese

Wine: Fèlsina Berardenga Fontalloro Toscana IGT

FOURTH COURSE

Smoked Duck Breast

White Bean Ragout | Strawberry Chutney | Pomegranate Molasses

Wine: Fèlsina Berardenga "Rancia" Chianti Classico DOCG

FIFTH COURSE

Pineapple Upside Down Cake

Vanilla Bean Gelato | Luxurdo Cherry Drizzle

Wine: Fèlsina Vin Santo del Chianti Classico DOCG