

-FIRST COURSE-

LOBSTER MOSAIC

poached lobster, fresh root
vegetables salad, citronette

Antinori, Guado al Tasso, Vermentino, Italy

-SECOND COURSE-

TRUFFLE & WILD MUSHROOM GNOCCHI

garlic cream sauce finished with
shaved black truffle

**Marchese Antinori, Chianti Classico Riserva,
Tuscany, Italy**

-THIRD COURSE-

CRISPY SKIN DUCK BREAST

salsify, braised kale, grape sauce

**Antinori, Pian delle Vigne, Brunello di
Montalcino, Tuscany, Italy**

-FORTH COURSE-

PANKO & HERBS CRUSTED RACK OF LAMB

Truffle whipped potato, colossal
white asparagus, red wine reduction

Antinori, Tignanello, Tuscany, Italy

-DESSERT COURSE-

FRESH FRUIT & MOSCATO PARFAIT

Ceretto Moscato d'Asti