

Tuscany Restaurant Present

Top Gun Super Tuscan Wine Tasting

Sunday, May 16th, 2010

Please join us for a fun Dinner and Wine Tasting. Featuring the best of the best from 26 generation wine maker Marchese Antinori. It is a rare opportunity to taste these wines together and meet a representative from Tenute Antinori, Mr. Lorenzo Mottola who can answer any questions about the vineyards, the man behind the wines and his passion for this land since his ancestors began in 1385.

Sunday, May 16th 2010 at 6:30 p.m.

Menu Degustazione

Hors d'oeuvres

Young Pecorino and Pear "Fettunta"

House Smoked Tuna Crostini with Eggplant Relish

Castello della Sala "Cervaro"

Appetizer

Heirloom Tomato Salad with Crispy Goat Cheese

Baby arugula, roasted onion and Aged Chianti Vinegar Dressing

Antinori "Tignanello"

First Course

Wild Boar Cappellacci and Norcia Truffle

Large pasta rings served over a creamy mushroom sauce, burnt butter and sage

Antinori "Guado al Tasso"

Entrée

Oak Grilled Dry Aged Steak and Jumbo Prawn in Rosemary Skewer

Maremma's olive oil roasted potato and buttered spinach

Bunello di Montalcino "Pian delle Vigne"

Dessert

Mixed Berries Tiramisu with Orange Blossom Mascarpone

Castello della Sala "Muffato"

The cost for this dinner is \$ 140.00 per person not inclusive of tax or gratuity.
Guests with dietary restrictions are required to call ahead for selections change.
The wines served this evening will be sold at special pricing. Please review list sheet.