

# A Taste of Tuscany

*Featuring wines of Castello Banfi*

Please enjoy our unique menu created and paired with a special selection of wines by Castello Banfi. Included will be a wine pairing education throughout the evening. **'In Vino Veritas'**

-Matthew Warschaw, Executive Chef

## **Shrimp Risotto**

With Lobster Sauce

Paired with "San Angelo", Pinot Grigio



## **Arrugula Salad**

Poached Pear, Spiced Pecans, Maytag Blue Cheese and Raspberry Vinaigrette

Paired with "Fumaio", Chardonnay/Sauvignon Blanc



## **Pepper Crusted Filet Mignon**

With Wild Mushroom Ragout, Truffle Whipped Yukon Gold Potatoes, Asparagus and Roasted Artichoke


Paired with Chianti Classico, Riserva



## **Chocolate Praline and Fresh Fruit Tart**

Paired with Brachetto d'Acqui, "Rosa Regale", Sparkling Wine

**\$95**



“Taverna Banfi is proud to complement its passion for food with a diverse host of selections from the Castello Banfi vineyard estate. This award-winning, family-owned Tuscan winery is celebrated worldwide for pioneering a new era in smooth, ripe, fruit-driven Brunello di Montalcino reds, through a dedication to organic winemaking”