

# Tuscany's Finest

## Food & Wine Pairing Menu

SATURDAY, MAY 4<sup>TH</sup> | STARTING AT 7PM

### AMUSE

Crispy Chicharrón  
Lemon Cream | Rice Paper |  
Cilantro Cress

### PAIRED WITH

Frescobaldi Leonia Pomino Brut,  
Tuscany, Italy

### 1ST APPETIZER

Shrimp Cocktail  
Mandarine-Dutch Asparagus Salad |  
Patacon | Dried Cherry Tomato

### PAIRED WITH

Ammariglia Alie Rose,  
Tuscany, Italy

### 2ND APPETIZER

Grilled Red Snapper  
Dutch Asparagus | White Wine Garlic  
Sauce | Curry Oil | Baby Arugula

### PAIRED WITH

Frescobaldi Benefizio Pomino Bianco  
Riserva, Tuscany, Italy

### MAIN COURSE

Grilled and Smoked Picanha  
Sweet Potato Crème | Red Port Sauce |  
Grilled Carrots and Asparagus

### PAIRED WITH

Lucente "Super Tuscan",  
Tuscany, Italy

### DESSERT

Cheesecake  
Mint Gel | Lulo Sauce | Yellow Fruit Salad

### PAIRED WITH

Isolabella, Limoncello Spritz

## Bon Appetit



Frescobaldi embodies the essence of Tuscany, its extraordinary vocation for viticulture and the diversity of its territories.

Frescobaldi's uniqueness stems precisely from the representation of this diversity, from its estates and from wines which express a kaleidoscope of aromas and sensations, springing from the characteristics of each individual terroir.

Behind every Frescobaldi wine lies the passion of their agronomists and oenologists, who know the vineyards and terroirs down to the finest detail.

