

Stem Wine Bar

ANTINORI ITALIAN WINE DINNER

Thursday, July 28th at 6:30 PM



FIRST COURSE

CALAMARI

lemon purée, calabrian chili glaze

2020 Vermentino, Antinori, Guado al Tasso, Bolgheri

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SECOND COURSE

BEEF CARPACCIO

garlic aioli, watercress, red wine
shallot agrodolce, pickled mustard seed

*2019 Marchese Antinori,
Chianti Classico 'Riserva', Tignanello*

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THIRD COURSE

BAKED HALIBUT

roasted tomato, toasted almond & pepper relish

2020 Rosé, Scalabrone, Guado al Tasso, Bolgheri

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FOURTH COURSE

HERBED DUCK BREAST

local mushroom risotto, crispy prosciutto, sage

2020 Super Tuscan, Il Bruciato, Guado al Tasso, Bolgheri

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FIFTH COURSE

BURNT HONEY PANNA COTTA

cinnamon biscotti, candied orange

2016 Dessert Wine, Vinsanto, Chianti Classico

\$135 PER PERSON • TAX AND GRATUITY INCLUDED