

TUSCAN WINE DINNER

WEDNESDAY, FEBRUARY 5, 2025 - 6:00PM

\$99 per person (Includes tax and 20% service charge)

TENUTA TORCIANO WINERY WILL PRESENT SELECTIONS FROM THEIR PORTFOLIO

COMPLIMENTED BY A FOUR COURSE DINNER PREPARED BY CHEF WILLIAM HEWITT



- Brunello di Montalcino D.O.C.G.
- Terrestre Super Tuscan IGT
- Bartolomeo Super Tuscan IGT
- Baldassarre Super Tuscan IGT
- Cavaliere Super Tuscan IGT
- Chianti D.O.C.G.
- Chianti Classico D.O.C.G.
- Vernaccia of San Gimignano D.O.C.G.
- VinBeato Dessert Wine
- Extra Virgin Olive Oil
- Truffle Olive Oil
- Pepper Olive Oil
- Balsamic Vinegar Old Selected

15% of proceeds will be donated to Youth Research, Inc. supporting the Office of Children & Family Services

Reservations required. Limited Availability. Cocktail hour at 5pm (not included)

FIRST COURSE

Wild Mushroom Arancini

Panko-crusted Wild Mushroom Risotto filled with Fire Roasted Red Pepper Pesto and Mozzarella over Vodka Sauce

SECOND COURSE

Shrimp Caprese Salad

Chilled and Grilled White Balsamic Shrimp, Ciliegine (Fresh Mozzarella), Basil, Heirloom Cherry Tomatoes, White Balsamic Vinaigrette

THIRD COURSE

Red Wine Braised Short Rib

Red Wine Pan Gravy, Fried Shallots, Applewood Smoked Bleu Cheese Smashed Potatoes, Guanciale Roasted Brussels Sprouts

FOURTH COURSE

Ricotta Cheesecake Tartlet

Ricotta, Citrus, Berries, Graham Cracker Pistachio Crust



Use QR to book or
Call (518) 584-4550, ext 287
for more information.

232 Broadway, Saratoga Springs, NY 12866