

# TUSCAN WINE CLASS & DINNER

TUESDAY, FEBRUARY 13<sup>TH</sup> - 6PM

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

TENUTA TORCIANO WINERY WILL PRESENT SELECTIONS FROM THEIR PORTFOLIO

COMPLIMENTED BY A FIVE 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

**30% of proceeds will be donated to Saratoga Arts .**

**Reservations required. Limited Availability.**

Cocktail Hour at 5pm (not included)

## FIRST COURSE

Jumbo Seared Scallops with honey Dijon sauce and bacon jam

## SECOND COURSE

Arugula Salad with orange, fennel, shaved parmesan, lemon Dijon dressing

## THIRD COURSE

Lobster Ravioli with roasted asparagus, prosciutto, sherry cream

## FOURTH COURSE

Braised Short Rib with chevre potato mash, roasted shaved Brussel sprouts

## FIFTH COURSE

Tiramisu Mousse – espresso mousse, mascarpone whipped cream, coffee liquor-soaked lady fingers, cocoa powder, dark chocolate



Use QR code to book  
or call (518) 584-4550  
ext 288 for more info

232 Broadway, Saratoga Springs, NY 12866