



SUMMER
— IN —
Tuscany

— FEATURING —
— CHEF —
BRYN McDANIEL

THURSDAY, JUNE 25 | 6 P.M.
\$125 PER GUEST
(INCLUDES TAX AND SERVICE CHARGE)

Amuse

FIORI DI ZUCCA

zucchini blossoms, whipped straccino, wildflower, nasturtium, bee pollen

First

PAPPA AL POMODORO E ORTICA GNUDI
roast heirloom tomato soup, nettle, ricotta, focaccia

Second

INSALATA RADICCHIO

grilled radicchio, treviso, castelfranco, heirloom corn, pine nuts, hot honey vinaigrette

Third

MISTO DI MELONI CON MAIALE

carved roast pork shank, watermelon, cantaloupe, honeydew, basil, calabrian chili

Fourth

FARAONA CON PAPPARDELLE

roast guinea fowl, porcini, patty pan squash, spelt flour pappardelle, chianti

Fifth

TORTA ALL'OLIO D'OLIVA

olive oil cake, heirloom cornmeal, fresh apricot, cream

