

# **LA TERRAZZA**

Welcome our Special Guest  
Mr. Francesco Lo Conte – Export Manager

## **FATTORIA LE PUPILLE**

Sunday, June 2nd, 2019

### **RECEPTION**

#### **GAZPACHO SHOOTER**

*Chilled heirloom tomato soup, Dungeness crab, micro herbs*

#### **BAKED OYSTER**

*Pesto, breadcrumb gratin*

**RosaMati 2016 IGT Toscana Rosato**

### **PRIMO**

#### **CIOPPINO**

*Dungeness crab, mussels, clams, scallops, chorizo - black garlic broth*

**Poggio Argentato 2017 IGT Toscana Bianco**

### **SECONDO**

#### **RAVIOLI**

*Braised wild boar, taleggio cheese, jus, parmigiano flakes, crispy sage*

**Morellino di Scansano 2016 Morellino di Scansano DOCG**

### **TERZO**

#### **DUCK**

*Seared Fraser Valley duck breast, Luxardo cherry - basil reduction,  
sunchoke purée, rapini, crispy salsify root*

**Poggio Valente 2015 IGT Toscana Rosso**

### **QUARTO**

#### **TOMAHAWK**

*Roasted American Prime Tomahawk chop, rosemary, 25 year old balsamic,  
canellini bean salad, arugula, shaved asiago cheese*

**Saffredi 2015 IGT Maremma Toscana**

### **DOLCE**

#### **SELECT CHEESE & DESSERT**

*Pecorino Toscano*

*Cranberry raisin crisps, fresh sliced fruit, candied nuts, essencia honey  
&*

*Fresh strawberry panna cotta*

\$178.88 per person ~ taxes and gratuity not included  
Limited Space