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Antinori Villa Antinori Bianco IGT 2021

### CARPACCIO DI CAPESANTE

Hokkaido scallops carpaccio with zucchini, radish, fennel, frisee,  
rocket and Amalfi lemon dressing

Tenuta Guado al Tasso Vermentino Bolgheri DOC 2020

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### RISOTTO CON ARAGOSTA E FIORI DI ZUCCA

Acquello carnaroli rice with Boston blue lobster and bisque,  
zucchini flowers, urban herbs and garlic chips

Antinori Peppoli Chianti Classico DOCG 2020

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### ARROSTO DI FARAONA

Pan roasted and flamed guinea fowl with celeriac puree, French beans,  
broccoletti, multicolor carrots, beetroots and Marsala sauce

Villa Antinori Chianti Classico Riserva 2019

Tenuta Tignanello Marchese Antinori Chianti Classico  
Riserva DOCG 2019

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### MOUSSE COTTA AL CIOCCOLATO FONDENTE

Peruvian dark chocolate mousse with forest fruit coulis,  
almonds croccante and macadamia ice cream

Tenuta Guado al Tasso Scalabrone Bolgheri Rosato DOC 2020

**\$1088 / person**

**Signature Club member \$988 / person**

Prices are subject to an additional 10% service charge  
(Not applicable to any discount or cash voucher)