



# *Tignanello vs. Sassicaia Wine Dinner*

## MENU

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### CANAPÉS

**Chilled Cucumber Soup**, smoked salmon, garden dill  
**Royal Miyagi Oyster**, garden passion fruit mignonette, nasturtium  
**Cayman Conch Tempura**, charred tomato aioli, basil

### FIRST COURSE

**Garden Turmeric Citrus Cured Satin Red Snapper**  
'coco bluff' coconut lime emulsion, house pickled ginger, seasoning peppers, crispy curry leaf

*Cervaro della Sala 2021, Antinori, Umbria, Italy*

### SECOND COURSE

**Roasted Day Grouper**  
fregola sarda, pancetta, crispy garden kale, fish bordelaise

*Guidalberto 2020, Tenuta San Guido, Tuscany, Italy*

### THIRD COURSE

**Farmer Codi's Roasted Mushroom Risotto**  
crispy duck confit, cured 'chateau chooks' egg yolk, smoked *parmesan*

*Tignanello 2020, Antinori, Tuscany, Italy*

### FOURTH COURSE

**Black Peppercorn Beef Tenderloin**  
beef cheek agnolotti, parsnip puree, garden wild arugula, sassicaia jus

*Sassicaia 2020, Tenuta San Guido, Tuscany, Italy*

### FIFTH COURSE

**Olive Oil & Orange Cake**  
mascarpone ice cream, Barrington coffee caramel, cocoa nibs

*Vin Santo del Chianti Classico 2016, Antinori, Tuscany, Italy*