



# Menu

Each course, prepared by our Executive Chef, and inspired by the beautiful region of Tuscany, will be paired with wines that each of the competing sommeliers have hand selected to match the dish.

Vote, per course, to decide on the best wine pairing, and the winner (best of 3) will be crowned the champion!

## Round 1

### **MARINATED WHITE BEAN CROSTINI**

Toasted baguette, giant white beans, toasted pine nuts, oregano

---

## Round 2

### **PAPPARDELLE AL CINGHIALE**

Pappardelle pasta, slow-braised wild boar ragu, tomato, rosemary, pecorino

---

## Round 3

### **TRADITIONAL TUSCAN STEAK**

NY Club steak, rosemary roasted potatoes, sauteed Tuscan kale