



Menu

Each course, prepared by our Executive Chef, will be paired with a wine that each of these 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

GRILLED PORTABELLA MUSHROOM

Sangiovese risotto, Pecorino Toscano

Round 2

POTATO-FILLED TORTELLI

Topped with wild boar ragù

Round 3

VEAL BISTECCA ALLA FIORENTINA

Grilled veal porterhouse, extra virgin olive oil,
rosemary, tomato fillet