



  
**ANTINORI**  
*26 Generazioni*

TUESDAY, OCTOBER 15<sup>TH</sup>, 2019

Insalata di Astice  
nova scotia lobster, peperonata, arugula pesto, pine nuts

*Cervaro della Sala 2017*



Spaghetti  
bolognese, parmigiano

*Badia a Passignano Chianti Classico Gran Selezione 2015*



Vitello  
french milk-fed veal chop, charred spring onion, romesco, eggplant  
patty pan squash

*Pian delle Vigne Brunello di Montalcino 2013*  
*Pian delle Vigne Brunello di Montalcino 2005*



Tagliata  
dry-aged strip loin, potatoes au gratin, cipollini onions  
hen of the woods, bordelaise

*Tignanello 2016*  
*Tignanello 2008*



Formaggi  
chef's selection of 2 cheeses, seasonal accompaniments

*Solaia 2009*

*WFSNY is especially grateful to Alessia Antinori and the Antinori family for making the event possible. Thank you to Niccolò Maltinti, US Commercial Director - Brand Ambassador for Antinori; Rocky Cirino, Jordan Hunter, Denise Leal-Soto and Mariarosa Tartaglione of the Altamarea Group for all their assistance. Kudos to Greg Hurst for conceiving and organizing this wonderful event.*