
A TUSCAN VINEYARD DINNER

A crafted journey of wine and flavour

STARTER

Burrata & Marinated Artichoke, Spring Vegetables, Bitter Leaves

Isole e Olena, Chardonnay, Toscana IGT 2022 (150ml)

MAIN COURSE

Charcoal Grilled Bistecca alla Fiorentina

Grilled Asparagus, Smoked Almonds

Roasted New Jersey Royal Potatoes & Salsa Verde

Or

Wild Morel Risotto With Parmiggiano Reggiano

Biondi-Santi, Tenuta Greppo, Rosso di Montalcino 2022 (150ml)

DESSERT

Farmers Market Berry Tiramisu

Isole e Olena, Vin Santo del Chianti Classico 2011 (100ml)

Executive Chef, Elliott Grover | Executive Pastry Chef, Niamh Larkin

Head of Wine, Davide Bottoni

ISOLE E OLENA



BIONDI-SANTI



TENUTA "GREPPO"