

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