



RECEPTION

PASSED HORS D'OEUVRES

*Bollinger La Grande Année 2014*

FIRST COURSE

LOBSTER MEDALLIONS & CITRUS

Perfumed with Pink Pepper

*Poggio alle Gazze dell'Ornellaia 2022*

SECOND COURSE

POTATO GNOCCHI

Melted with Parmigiano Fondue,  
Black Truffle & Chicken Jus

*Le Serre Nuove dell'Ornellaia 2021*

THIRD COURSE

FRESH RAVIOLI

Filled with Genovese Beef Ragout,  
Merlot Wine Reduction & Dried Ricotta

*Ornellaia 2022*

MAIN COURSE

LAMB CHOPS

Roasted with Fresh Mediterranean Herbs,  
Hearts of Braised Artichokes, Caramelized  
Onion, New Potatoes & Garlic Cream

*Ornellaia 2011*

INTERMEZZO

LEMON SORBET

DESSERT

NEAPOLITAN SFOGLIATELLA

Sour Cherry and Cinnamon

*Ornus dell'Ornellaia 2013*

