

Farm & Vine Dinner

Thursday, May 6, 2021

Il Borro & Chef Kat Caine

Canapes

Crostini de Fegato
jam, pickled mustard

Arancini Croquettes
meyer lemon aioli

Tuscan Kale & Spring Garlic Pesto Genovese
Il Borro, "Lamelle", Chardonnay, Toscana, Italy, 2019

First Course

Textures of Polenta
hen of the woods mushrooms, shaved asparagus, 'nduja

Il Borro, "Polissena", Sangiovese, Toscana, Italy, 2016

Second Course

Roasted Pork Tenderloin
pecorino toscano, agnolotti amatriciana, fava & english pea

Il Borro, "Il Borro", Merlot, Cabernet Sauvignon, Syrah, Toscana, Italy, 2016

Dessert

Pignoli Olive Oil Cake
dark chocolate, brown butter, blackberry & red wine gastrique

Il Borro, "Pian di Nova", Syrah, Sangiovese, Toscana, Italy, 2017