

The Art of Taste Dinner

PRESENTED BY EXECUTIVE CHEF THOMAS SANDBORGH

FEATURING TERLATO WINERY

August 9th | 6:00pm - 8:30pm

DALLA MANO (FROM THE HAND)

Mini Margherita Pizza

San Marzano Tomatoes, Fresh Basil, Ciliegine Mozzarella, EVOO

Paired with Martini & Rosso Rubino Spritz

DIVERTIRE (AMUSE BOUCHE)

Polipo alla Griglia

Grilled Octopus, Olive Caviar, Salsa Verde, Tomato Gel

Paired with Feudi Di San Gregorio Visione

CROSO DI POMODORO (TOMATO COURSE)

Insalata Caprese

Buratta, Tomato Sheet, Heirloom Tomatoes,

Tomato Puree, Basil Oil, EVOO, Balsamic Foam

Paired with Feudi Di San Gregorio Falanghina

SERVIZIO PANE (BREAD SERVICE)

Ciabatta, Focaccia, Tuscan Bread, EVOO, Aged Balsamic, Fresh Black Pepper, Sea Salt

MOLLUSCHI (MOLLUSCS)

Ravioli Vongole

Floral Ravioli, Ricotta and Clams, Spinach Puree, Clam Broth, Lemon Oil

Paired with Feudi Di San Gregorio Cutizzi

PICCOLA ARAGOSTA (SMALL LOBSTER)

Spaghetti ai Langostino

Spaghetti, Langostino, Parmesan Sauce, Calabro Puree, Herb Powder

Paired with Feudi Di San Gregorio Fiano di Avellino

Intermezzo (No Wine Pairing)

Yellow Heirloom Tomato Gelato, Balsamic Caviar, Mint

STAGIONE DEI CONIGLI (RABBIT SEASON)

Coniglio Brasato

Braised Rabbit, Fried Herbs, Citrus Confit, Fregola, Rabbit Jus

Paired with Feudi Di San Gregorio Rubrato

DOLCI (SOMETHING SWEET)

Lemoncello Bucattini

Vanilla Bean Sauce, Preserved Lemon, Olive Oil Cake, Basil

Paired with Villa Massa Limoncello & Giuliana Prosecco



THE SAINT PAUL HOTEL

TERLATO
ALWAYS EXCEPTIONAL



* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.