



“Solaia Welcome Station”

*Blinis with Imperial Kaluga Queen caviar
Our “Pomodorino”
Anchovies “Tonnata”
Fish mantecato tart, lemon gel and candied lemon*

Furia di Calafurira, Tormaresca, Rosato Salento IGT 2021

“Solaia Dinner”

*Gambero rosso, lemon curd, Italian gazpacho foam, fennel and apple salad
Villa Antinori Bianco, Toscana IGT 2021*

*New Zealand Coastal lamb tartar, lamb jus, hazelnut, Oscietra caviar
Solaia, Marchesi Antinori, Toscana IGT 2019*

*Braised duck leg stuffed “Plin” raviolini, Taleggio cheese espuma, gremolata
Solaia, Marchesi Antinori, Toscana IGT 2013*

*Wagyu beef tenderloin “Rossini” style, foie gras, black truffle
Solaia, Marchesi Antinori, Toscana IGT 2009*

*Cannoli “mille —feuille”, ricotta cheese, pistachio ice cream, candied orange
Grappa di Tignanello, Marchesi Antinori*

Cannoncini and petit fours

7,588,000++

If you have a food allergy and/or intolerance please ask our staff for information about the food and drinks we serve