

# FORK & BOTTLE

Dinner with Santa Margherita's  
Vittorio Marzotto

RECEPTION  
*Torresella Prosecco*

ROCK SHRIMP FRITTERS  
Ramp aioli

*Ca' del Bosco Cuvee Prestige NV, Franciacorta*

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SLOW ROASTED FENNEL  
Taleggio fonduta, breadcrumbs, fennel frond gremolata

*Kettmeir Müller Thurgau 2015, Alto Adige*

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GRILLED LAMB SHOULDER  
Smoked grape jam, fava beans, tahini dressing

*Lamole di Lamole Chianti Classico Riserva 2013, Tuscany*

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RHUBARB POP TART  
Strawberry meringue

*Fattoria Sardi Rosato 2016, Tuscany*

