

WELCOME COCKTAIL AND GALA DINNER MENU

WELCOME COCKTAIL

PASSED HORS D'OEUVRES

*Grappa and Lemon Cured Salmon Spoon
Organic Chicken Liver Vin Santo - Crostino
BBQ Negroni Duck
Stracciatella and Kale Toast with a hint of Strega Liqueur*

GALA DINNER

FIRST COURSE

*Seared Yellow Fin Tuna
Grilled Radicchio, Hazelnuts, Farinata Crisp,
Modena Balsamic Vinegar Brush*

SECOND COURSE

*Lobster and Blue Crab Cannelloni
Local Baby Fennel, Sardinian Bottarga*

ENTREE COURSE

*Porcini Seared Filet Mignon, Chianti Braised
Wild Mushrooms, Heirloom Carrots, Mini Roasted Beet
and Mushroom Stack*

DESSERT

*Burnt Orange Semifreddo layered with Dragon Fruit,
Prosecco Gelee*

ITALIAN WINE PAIRING

- Valdo Prosecco DOC Brut
- La Scolca Gavi dei Gavi Black Label
- Ruffino Modus IGT Toscana
- Ruffino Acqua di Venus Rose'

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