



# Bindi Sergardi

MEET THE MAKER DINNER | MAY 9, 2024

## ANTIPASTI

**Toscana Bianco 'Bindo' 2021**

**Toscana Rosso 'Achille' 2021**

### **Baby Beet Carpaccio**

Roasted Hazelnuts, Pickled Shallots  
Citrus, Castelvetrano Olives (TREE NUTS)

### **Sage Fritto and Anchovies**

Fresh Spring Greens (EGG, FISH, WHEAT)

### **Fennel and Asparagus Insalata**

Lemon Vinaigrette, Fennel Pollen, Pecorino (MILK)

## PRIMI PIATTI

**Chianti Classico Riserva 'I Colli' 2018**

### **Tortelli al Brasato**

Braised Veal Stuffed Pasta, Roasted Cipollini  
Red Wine, Rosemary (EGG, WHEAT)

### **Campanelle ai Funghi**

Roasted Morels, Spring Peas, Porcini Cream Sauce  
Garlic, Valserena, Butter and Parmigiano (EGG, MILK, WHEAT)

## SECONDI

**Chianti Classico Gran**

**Selezione 'Mocenni 89' 2017**

**Toscana Cabernet Sauvignon**

**'Mocenni 91' 2019**

### **Cod alla Fiorentina**

Baccalà, San Marzano Tomatoes, Garlic, Basil (FISH)

### **Roasted Leg of Lamb**

Rosemary, Lemon, Fingerling Potatoes, Mint Gremolata

## CONTORNI

### **Roasted Asparagus**

Lemon, Garlic, Olive Oil

### **Fire Roasted Carrots**

Mint, Eagle's Nest Ranch Honey

## DOLCE

### **Torta al Cioccolato**

Almond Cookie Base, Chocolate Ganache  
Caramelized Hazelnuts (EGG, MILK, TREE NUTS, WHEAT)

### **Cherry Ricotta Cheesecake**

Gluten Free Cookie, Ricotta Cheesecake  
Palisade Cherries (EGG, GELATIN, MILK)

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