

FIG

RESTAURANT

UNDER THE TUSCAN MOON &
CALIFORNIA STARS

II BORRO TOSCANA WINE DINNER

Monday, November 3 | 6:30 pm | \$185 pp*

Reception

KALUGA CAVIAR – *buckwheat cracker, chive, crème fraîche
cured yolk | Il Borro Toscana Lamelle*

Course One

OLIVE OIL POACHED KING CRAB – *lemon gel
basil oil, poached pear | Il Borro Rosé Borrerosa*

Course Two

BUTTERNUT SQUASH TORTELLINI – *crispy leek, brown butter, chestnut
pomegranate, autumn truffle | Il Borro Pian di Nova*

Course Three

FIRST LIGHT WAGYU FILET – *onion and gorgonzola tart
poached fig, red wine jus | Il Borro Toscana IGT*

Course Four

GRAPE & VERBENA PAVLOVA – *verbena chantilly
fresh & confit grape | Il Borro Vin Santo del Chianti “Occhio di Pernice”*

Takeaway Gift

TRUFFLE RICOTTA GNUDI – *mushroom, brown butter, truffle essence
Il Borro Extra Virgin Olive Oil*

Exclusive of service charge and tax.