



proudly welcomes special guest,
MARCHESE PIERO ANTINORI

Join us for an unforgettable evening as we celebrate the 15th anniversary of Pèppoli at Pebble Beach with guest of honor Marchese Piero Antinori. Enjoy a four course prix-fixe dinner prepared by Pèppoli Chef de Cuisine Angela Tamura paired perfectly with a special selection of acclaimed Antinori wines.



THE ANTINORI FAMILY

celebrating 630 years of renowned winemaking

WEDNESDAY, JUNE 10, 2015 • THE INN AT SPANISH BAY

6:00 p.m. Reception • 7:00 p.m. Dinner

\$150 per person, inclusive

– SPACE IS LIMITED –

For reservations, please call (831) 647-7490

www.pebblebeach.com

**Marchese Piero Antinori
A Super Tuscan**

Reception

House-made Salt Cod Fritters
Porchetta Crostini with Pistachio Butter & Shaved Radish
Francobolli ~ Mini ravioli filled with herbed goat cheese

**2014 ANTICA FOSSINO ROSE, NAPA VALLEY
2014 GUADO AL TASSO SCALABRONE ROSATO, BOLGHERI**

First

Chilled Zuppa di Pesce
Manila clams, halibut ceviche, lump crab meat
& heirloom tomato vinaigrette

2012 CERVARO, CASTELLO DELLA SALA, UMBRIA

Second

Cannelloni
House-made pasta, slow-roasted veal,
gremolata & chianti jus

**2011 CHIANTI CLASSICO RISERVA, MARCHESE ANTINORI, TENUTA TIGNANELLO,
TOSCANA**

Third

Grilled Tuscan Bistecca
Porterhouse steak served tableside
& seasonal vegetables from local farms

**2012 ANTICA SINGLE-VINEYARD CABERNET SAUVIGNON, TOWNSEND VINEYARD, NAPA
VALLEY**

Dessert

Torta della Nonna
House-made ricotta tart, pasta frolla
& Bing cherry gelato

2014 ANTICA LATE HARVEST G & G SORACCO, NAPA VALLEY