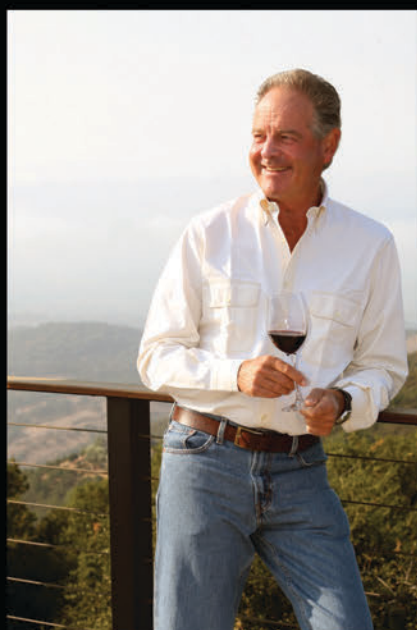


THE INN AT SPANISH BAY™ WELCOMES BACK



MARCHESE PIERO ANTINORI

CELEBRATING MORE THAN 600 YEARS OF WINEMAKING TRADITION IN NORTHERN ITALY, MARCHESE PIERO ANTINORI
JOINS PÈPPOLI CHEF ANGELA TAMURA FOR TWO UNFORGETTABLE EVENTS

Under the Tuscan Moon

FRIDAY, JULY 19

OPEN SEATING 6-10 P.M.

CHEF ANGELA TAMURA PREPARES A FOUR-COURSE
"FARM-TO-TABLE" MENU, PAIRED WITH WINES FROM
PIERO'S ANTICA NAPA VALLEY ESTATE.

PRIX FIXE DINNER IS \$90 PER PERSON, EXCLUSIVE OF
BEVERAGES, TAX AND SERVICE CHARGE.

Antinori's Wine Tour of Italy

SATURDAY, JULY 20

6 P.M. RECEPTION • 7 P.M. DINNER

JOIN PIERO ANTINORI AT THE FAMILY TABLE AS CHEF
ANGELA TAMURA PREPARES A SIX-COURSE MENU
PAIRED WITH WINES FROM THE ANTINORI ESTATES.

PRIX FIXE DINNER IS \$250 PER PERSON, ALL INCLUSIVE.
LIMITED TO 28 GUESTS.

Call (831) 647-7490 for reservations. Buon appetito!



CHEF ANGELA TAMURA

Under the Tuscan Moon

FRIDAY, JULY 19, 2013

ANTIPASTI ~ *Choice of*

Galantina di Campagna ~ *Country paté with pistachio, house-made green tomato mostarda & organic greens*

Torta di Ortaggi ~ *Mariquita Farms leafy greens wilted with sweet onion in a ricotta pastry crust*

Zuppa Freddo di Pomodoro ~ *Chilled Swank Farms heirloom tomato soup garnished with panzanella*

Calamari Ripieno ~ *Monterey Bay squid stuffed with summer vegetables & pancetta, tomato brodo*

PRIMI ~ *Choice of*

Fusilli con Zucchini ~ *Fried green & yellow summer squash with house ricotta, basil & lemon*

Fazzoletti al Forno ~ *Silk handkerchief pasta stuffed with roasted summer vegetables & smoked mozzarella*

Pasta con le Sarde ~ *Bucatini pasta with Monterey Bay sardines, fennel, chili flake & garlic bread crumbs*

Agnolotti dal Plin ~ *Stuffed housemade pasta with slow roasted veal, Pèppoli wine & gremolata*

SECONDI ~ *Choice of*

Porchetta Toscana ~ *Rotisserie pork roast from Fogline Farm with fresh Iacopi cranberry beans*

Pollo in Fricassea ~ *Pan roasted Fogline Farm chicken with marble potatoes, baby vegetables & lemon*

Guncia di Manzo ~ *Braised beef cheeks charred on the oak grill with Red Flint polenta*

Pesche al Cartoccio ~ *Locally sourced fish baked in a parcel with tomato butter, baby carrots & thyme*

LA DOLCE VITA ~ *Choice of*

Cioccolato

Crostata di Pesche ~ *Rustic peach custard tart with amaretti cookies & crème fraîche whipped cream*

Formaggi locali ~ *Artisanal local cheeses with Sieneese spiced almond cake & homemade apricot preserves*

Gelato di Ciliegia ~ *House-made gelato with port macerated cherries & Agostoni chocolate*

Marchese Piero Antinori
Proprietor of Pèppoli Vineyard

Federico Rusciano
Pèppoli Manager

Angela Tamura
Pèppoli Chef de Cuisine



For reservations please call, (831) 647-7490

Pebble Beach Resorts • The Inn at Spanish Bay • 2700 17-Mile Drive, Pebble Beach, CA 93953 • www.PebbleBeach.com



PRESENTS

“ANTINORI’S WINE TOUR OF ITALY”

FEATURING MARCHESE PIERO ANTINORI

SATURDAY, JULY 20, 2013

ANTIPASTI

BRESAOLA

Risotto Fritto alla Milanese
Veal tongue with mostarda fruits

Montenisa, Brut, Franciacorta NV

INSALATA DI MARE

Grilled scallop, octopus & shrimp with lemon
Parsley & white bean puree

Tomaresca, Fiano di Avelliono, Royncello 2011

GALLINA UBRIACA

“Drunken Chicken” traditional stewed chicken
in the style of Orvieto

Cervaro della Salla, Chardonnay, Cevaro della Sala 2010

TAJARIN

Piedmontese egg yolk pasta tossed with braised lamb shoulder & porcini mushrooms

Prunotto, Barbera d’Asti, Costamiòle 2000

PEPOSO DI MANZO

Eight-hour beef with Tellicherry pepper

Antinori, Guada al Tasso 2007

TORTA OLIO DI OLIVA

Laudemio olive oil cake with fresh yellow peaches
marsala zabaglione & toasted pine nuts

Tignanello Grappa

For reservations please call, (831) 647-7490