

Allegrini

Chef Matthew Smith presents



Allegrini Wine Pairing Dinner

Ricezione

Kumomoto Oyster
Grapefruit Granita, Ponzu, Crispy Shitake, Jalapeno Tobiko
Lamarca Luminore Prosecco

1st Course

Filet Mignon Carpaccio 'Ravioli'
Citrus-Tarragon King Crab Stuffing, Cured & Smoked Egg Yolk Shavings,
Black Garlic-Dijon Emulsion, Focaccia Crisps
2022 Poggio Al Tesoro; Solosole Vermentino; Bolgheri, IT; 100% Vermentino

2nd Course

Seared Diver Scallop & Smoked Watermelon 'Ham'
Cucumber-Lychee Gazpacho, Sambal Salad
2022 Lugana; Oasi Mantellina; Pozzolengo, Brescia, IT; Turbiana, Cortese

3rd Course

Basil Sorbet
Strawberry Relish, Housemade Limoncello

4th Course

Orecchiette Nero
American Lamb Shank Ragout, Foie Gras Mousse
Buffalo Stracciatella, Handmade Squid Ink Pasta
*2018 Amarone della Valpolicella Classico; Verona, IT;
Corvina Veronese, Corvinone, Rondinella, Oseleta*

5th Course

45 Day Dry Aged Prime NY Strip Steak
Salt Crust Baked, Carrot Juice Butter
Potato Mattone, Pancetta Crema
*2020 Poggio Al Tesoro; Sondraia; Bolgheri Superiore, IT;
Cabernet Sauvignon, Merlot, Cabernet Franc*

Dolce

Tiramisu Profiterole
Espresso Anglaise, Chocolate Ganache
Carajillo Italiano; Licor 43 & Borghetti

\$175 ppp***

Event held at OAKS on 4th
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