

Time

Thursday 9 February 2012

**A private evening with Frank Grace who will talk about his wines and his vineyard,
Il Molino di Grace, Panzano, Tuscany.**

Il Molino di Grace (the 'windmill of grace'), located in the heart of Tuscany's prestigious Chianti Classico region, produces critically acclaimed Tuscan wines that are true to both tradition and *terroir*. The winery is named after the Grace family and the historic 19th century windmill located on the property, and is anchored by the bold sculpture standing tall in front of the cantina which is illustrated on the Il Molino di Grace wine label.

Canapées con prosecco

Bresaola di chianina con rafano a pera
Tuscan bresaola with pear and horseradish

Risotto con fior di zucca, funghi porcini e zafferano
Risotto with courgette flowers porcini mushrooms and saffron

Il Volano Bianco 2007; straw yellow with a fruity, floral bouquet, mineral tones and a balanced finish

Fiorentina con rucola e parmigiano
Grilled T Bone steak with rocket salad and parmesan shaving

Or

Cartoccio di merluzzo alla livornese
Fillet of hake baked in foil with tomatoes, olives and capers served with aromatic new potatoes and broccoli

Il Volano Bianco 2007; straw yellow with a fruity, floral bouquet, mineral tones and a balanced finish

Chianti classico 2007 Il Molino di Grace: intense ruby red with a bouquet of red berries and flowers. Full, round with soft tannins and a persistent finish

Formaggi toscani con miele e pane alle noci
Tuscan cheese and honey with walnut bread

Chianti Classico riserva 2006 Il Molino di Grace: Intense ruby red with hints of small red fruits, cherry jam and white pepper on the nose. Well structured and complex with soft and round tannins and a long tasting finish

Zuccotto alla vanilla e cioccolato con aleatico d'Elba
Zuccotto with vanilla and chocolate and dessert wine

Aleatico Passito from Elba 2009

Coffee or tea with Vinsanto 1996 or Grappa Tignanello

£110.00 per person all inc.