



L'ÉCOLE
PRESENTATION
ROOM

Chef John Ferraro & Winemaker Alessandra Casini
present five courses paired

Wednesday, May 16, 6:30^{PM}
at L'École Culinaire

Tuscan Wine Dinner

– Ribollita –

Tuscan soup, white bean, bread and vegetables
Oriolus Trebbiano Blend

– Affettati Misti –

Sliced in-house cured meats
Chianti Classico

– Pappardelle with Ragu Di Cinghiale –

Fresh pasta with wild boar tomato sauce
Chianti Classico Reserva

– Stinco di Agnello –

Braised lamb shank with wild mushroom risotto & truffle gremolata
89 Sangiovese

– Castagnaccio con Formaggio –

Chestnut cake with cheese & honey
Climax Merlot Cabernet



BINDI SERGARDI

\$60 per person + Tax and Gratuity

– Reservations required –

Call 901-754-7115 – 1245 N. Germantown Pkwy, Cordova, TN – www.LEcole.edu