

The International Wine & Food Society

Cayman Islands Branch

THE BEST OF ITALY 29 JANUARY 2020 at LUCA

6:00 pm Tasting (Limited Seating) - The Tasting Event of the Last Century...1997 Italians!

From the IWFS cellar, we are delighted to present some of Italy's very top producers, from the highly renowned 1997 vintage. Many of these wines are coveted and quite difficult to source in the market today:

1997 Solaia, Guado al Tasso, Ornellaia, Solengo, Tignanello, Flaccianello della Pieve, and Cepparello

Tasting: \$65 KYD per person. Strictly limited to the first 16 seats registered, followed by a waitlist. Note the Tasting begins at 6:00 pm sharp.

7:15 pm Dinner at Luca

Upon Arrival Canapés & bubbles

Course 1

Local wahoo crudo, scampi, dill, radish, olive oil lemon emulsion, trout caviar

Course 2

Red and green gazpacho, goat cheese fritter

Our first two courses are paired with Gaja's 2018 Ca'Marcanda Vistamare

Course 3

Cocoa ravioli stuffed with ricotta and herbs, oxtail butter bean ragout

We are delighted to present two vintages (2003 and 2006) of the renowned Solaia, side by side.

Course 4

Duo of duck leg confit and duck breast, porcini truffle risotto, port wine gravy

Paired with not one but two (!) Barolo, presented side by side – 1997 Conterno Barolo Bussia Soprano & 1999 Gaja Sperss Barolo

Dessert

Amarena cherry bomb

espresso & cappuccino service

Dinner: \$200 KYD per person