



Barone Ricasoli Wine Dinner Menu

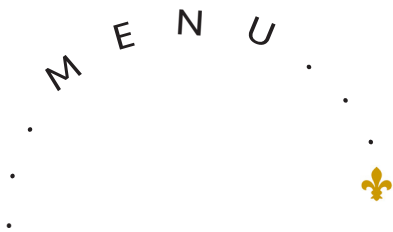
For one night only, indulge in a special culinary menu by Maison Boulud and Chef Riccardo, paired with the exquisite wines of Barone Ricasoli.

Barone Ricasoli is widely regarded as the oldest winery in Italy and one of the oldest family-run businesses in the world, with roots tracing back to 1141 at the historic Castello di Brolio in the heart of Chianti Classico, Tuscany. The estate spans 1,200 hectares, including 235 hectares of vineyards and 26 hectares of olive groves, set among rolling hills and oak forests.

The Ricasoli family played a pivotal role in shaping the identity of Chianti: Baron Bettino Ricasoli, known as the “Iron Baron” and a former Prime Minister of Italy, formulated the original recipe for Chianti in 1872, emphasizing Sangiovese as the dominant grape.

Today, the winery is led by Francesco Ricasoli, the 32nd Baron, who has modernized production while preserving tradition, focusing on terroir-driven wines and sustainability.

Wednesday, December 3, 2025



5 Course Menu | 228 per guest

AMUSE-BOUCHE

WHIPPED MOZZARELLA, TOMATO ESSENCE
SICILIAN OLIVE OIL, MOUNTAIN OREGANO



TUNA CRUDO & CAVIAR

CHEF’S CAVIAR SELECTION, BURNT EGGPLANT PURÉE
BRIGHT CITRUS EMULSION

Barone Ricasoli Lutelia Chardonnay, Toscana IGT 2024



GENTLY POACHED LANGOUSTINES

SEASONAL GARDEN VEGETABLES, DELICATE LANGOUSTINE
SABAYON, ESSENCE OF THE SEA

Barone Ricasoli Lutelia Chardonnay, Toscana IGT 2024



TAGLIOLINI AL TARTUFO BIANCO D’ ALBA

FRESH HEN EGG PASTA GENTLY COOKED IN AROMATIC BROTH
LIGHT MUSHROOMS COULIS, SHAVINGS OF ALBA WHITE TRUFFLE

Barone Ricasoli ‘Brolio’ Chianti Classico DOCG 2023

*Barone Ricasoli ‘Castello di Brolio’ Chianti Classico
Riserva DOCG 2021*



TAJIMA BEEF TENDERLOIN

WRAPPED IN GOLDEN CRISP BREAD, GARDEN VEGETABLE
“GIARDINETTO”, SHAVED BLACK TRUFFLE
ROSEMARY INFUSED VEAL JUS

*Barone Ricasoli ‘Castello di Brolio’ Chianti Gran Selezione Gaiole
DOCG 2020*

Barone Ricasoli ‘Casalferro’, Toscana IGT 2020



SICILIAN PISTACHIO & PIEDMONTE HAZELNUT SEMIFREDDO

WHIPPED CHANTILLY CREAM, WARM CHOCOLATE SAUCE

Kindly notify our team of any allergies or dietary restrictions.
Menus are subject to change due to seasonality and product availability.
All prices are subject to 10% service charge and prevailing goods and services tax.