

# Saratoga Wine & Food and Fall Ferrari Festival 2009

Wine Dinners: THUR, SEPT 10 @ 6:30 PM

**Thank you to our Restaurant Partners!!**

*Proceeds from this night benefit classical programming at SPAC  
and the educational programs of the Auto Museum.*



**Owner:** David Zecchini / **Chef:** Fabrizio Bazzani

[www.chiantiristorante.com](http://www.chiantiristorante.com)

518.580.0025

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**BANFI VINTNERS**

[www.castellobanfi.com](http://www.castellobanfi.com)

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**COURSE I ▪ Cannollo di Ricotta**

Savory ricotta cannollo pizzaola style  
garnished with basil air

**COURSE II ▪ Tortina di Zucca**

Squash soufflé with asparagus tempura,  
balsamic eggs and crystallized ginger

**COURSE III ▪ Orecchiette con Ragu E Maiale al  
Ginepro E Finocchio**

Homemade cavatelli pasta with pulled pork  
ragu seasoned with juniper and fennel pollen

**COURSE IV ▪ Brasato Farrotto E Zolfini**

Braised beef with "farrotto" and baby cannellini beans

**COURSE V ▪ Milefoglie di Stracchin E Mele**

Autumn napoleon with seasoned cream cheese and apples  
served with a lavender and cinnamon gelato

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**\$100 per person** (includes tax and gratuities)

**For reservations call SPAC: 518.584.9330 x122 SPAC.org**