



Chef Nina Compton x Bindi Sergardi Wine Dinner

First course

Hamachi /Passionfruit/Tarro root

Paired with Contadi Castaldi Franciacorta Brut N/V

Second course

Red Snapper/Yucca-coconut puree/Collard greens

Paired with "Ser Gardo" Chianti Classico 2022

Third course

Beef Pepperpot/ "Cook up" Rice

Paired with "89 Mocenni" Chianti Classico 2016

Dessert course

Plantain Upside-down cake/Ginger sorbet

Paired with "I Colli Riserva" Chianti Classico 2018

Join us Wednesday, May 7th at 6 pm

**TICKET ARE LIMITED,
RESERVE TODAY!**

\$125/per person

CALL OR RESERVE ONLINE

<http://comperelapin.com/reservations>