



Olive You, From the Grove to the Table

On Saturday, February 25th, take an afternoon journey with us into the world of extra virgin olive oil. Join us for a unique experiential luncheon event!

With the help of award-winning olive oil producer Filippo Alampi of Fattoria Ramerino, located just outside of Florence, Italy, we'll learn the characteristic aroma and flavor of olive oil produced from specific cultivars that can be assessed through proper tasting. We'll also discover the characteristics of the cultivars and where they are found in Italy, as well as the type of olive oil that they produce. We'll be tasting two single cultivar oils – *Moraiolo* and *Frantoio*; and two blended oils *Guadagnòlo Dulcis* and *Guadagnòlo Primus*, produced by Fattoria Ramerino.

After the guided tasting led by Mr. Alampi, we'll feast on a special lunch menu designed by Executive Chef Brinn Sinnott, using the olive oils in every course, even dessert. This menu will highlight the varied tastes and qualities of the extra virgin olive oils when used with different cooking methods or simply "crudo" (raw).

The meal is, of course, accompanied by Fabio Trabocchi wines, which include your choice of Prosecco, Pinot Grigio, or Super Tuscan.

Saturday, February 25th

12:00 pm

\$85 per person, including olive oil tasting, luncheon, wine, tax & gratuity

Reserve by emailing reservations@fabiotrabocchi.com

Please indicate "Fiola Mare Olive Oil Luncheon" in the subject line.

Menu

Amberjack Crudo

Sorrento Lemon, Sea Beans, Castelvetro Olives

Early Spring Vegetable Salad

Artichoke, Radish, Pecorino di Pienza

Olive Oil-Poached Turbot

Clams, Chickpea, Rapini, Rosemary

Olive Oil Cake

Vanilla Gelato