



We Invite You To Join Us For A
Fantastic Evening Of
Food And Wine On Thursday
June 7th at 6:00PM.

Outstanding food and fantastic wine, what else
could you possibly need.

Chef Andy Hirstein has excelled himself yet
again and prepared a delightful menu to
accompany wine pairings presented by
Michael Quick of Castello di Cacchiano.

Please see the full menu below.



Dinner will begin at 6:00PM.
Reservations are required and
space is limited.

\$155 per person.

Call (314) 644-1790
to make your reservation.

Castello di Cacchiano Wine Dinner

Acero Ristorante

June 7th 2022

Sformato

Roasted Vegetables, Parmigiano Reggiano

Toscana Rosso 2018 and Chianti Classico 2019

Bucatini

"Sicchie d'a Munezza"

Missouri Rainbow Trout, Gaeta Olives, Toasted Nuts, Capers, Golden Raisins,
Crushed Tomato, Oregano

Chianti Classico Gran Selezione 2013

Costoletta di Cinghiale alla Griglia

Herb Marinated Wild Boar Chop, Pancetta Braised Lentils, Tuscan Kale

Chianti Classico Riserva 2015

Dolce

Fresh Figs, Toasted Walnuts, Casatica di Bufala Cheese, Balsamic

Fonte Merlano 2013

\$155 Per Guest