

HARBOUR

CHRISTCHURCH

An Evening of Tuscan Inspiration



THURSDAY 18TH JUNE • 7PM

Chef Alex's Tuscan Journey

Following a recent journey through Tuscany, from the coastal fishing ports of the Tyrrhenian Sea to the vineyards of Montalcino and Chianti, Chef Alex brings a selection of favourite dishes, ingredients and memories to The Christchurch Harbour Supper Club.

Joining him for the evening is our own Signor Simone, with a couple of delicious Italian wines, plus of course Alex's cookery demonstration, tails and banter.

On the Menu

Polenta Fritta

Crisp fried polenta, tomato concassé,
Dorset mackerel, shaved Pecorino Toscano

Risotto al Pomodoro

Tomato risotto, red prawn tartare, bottarga and basil oil

Chargrilled Picanha of Beef

Cannellini bean ragù, cavolo nero and Brunello reduction

Torta della Nonna

Traditional Tuscan tart with lemon pastry cream,
pine nuts and mascarpone

The Two Wines This Evening:

Falanghina Incantesimo, Campania, 2024 for the white
Primitivo Doppio Passo, Puglia 2024 for the red