



CHARLIE BURGER

Charlie Burger presents: The most famous butcher in the world.
Sunday July 22nd & Monday July 23rd 2018 – early evening (downtown Toronto)

Guest Chefs & Butchers

Dario Cecchini

Dario Cecchini is the most famous butcher in the world. His fame outside of Italy began with the publication of Bill Buford's kitchen memoir *Heat* where he is a central figure, and increased with the Tuscan episode of Anthony Bourdain's *No Reservations* in which Bourdain featured him and his shop. He is the proprietor and butcher of **Antica Macelleria Cecchini** and founder of three superb Tuscan restaurants; one dedicated to nose to tail eating, another to an egalitarian mix of simple country fare and hamburgers, and the last a temple to all things beef, with **Bistecca alla Fiorentina** as the central deity. Not only known for his shop and his meat, but also for his larger than life persona, absolute dedication to hospitality, and habit of operatic and lengthy quotations of Dante from memory. Cecchini is nearly a mythic figure in the contemporary food scene. Today, his global fame compels him to travel to various culinary events part of the year, but most days you can still find him in his shop, pouring complimentary Chianti to his guests, quoting from *The Divine Comedy*, and doing the daily work that makes up his trade: **butchering**.

Alida Solomon

For sixteen years Chef Alida Solomon's **Tutti Matti** has brought the magic of Tuscany to Toronto in the form of the most authentically transporting Italian food and wine the city has to offer. Inspired by the six years she spent working in the fields and kitchens of **Montalcino, Tuscany**, Solomon brought true seasonal **Italian vernacular cooking** to Canada at a time well before seasonality was the buzzword it is today. Although certain staples never leave the menu, the last decade and a half of her restaurant has been both remarkably consistent in its commitment to Tuscan authenticity, as well as slowly evolving to being more than a great Tuscan-style restaurant, but also a genuine wine destination. Besides the ahead-of-the-curve focus on seasonality, Alida has also been a huge champion of Italian wine and its relation to food, leading to her being a recipient in 2009 of the "L'Eccio D'Oro" for Osteria of the Year, an award bestowed by the coalition of Brunello producers to restaurants that champion their wine and food values.

A note about the wines for this CB dinner: The wine team at CB has been toiling for some time to bring you some truly special wine pairings for this CB dinner. We have focused entirely on unique, progressive Tuscan producers dipping into their reserve cellars and hand selecting some spectacular bottles for this momentous dinner. The resulting wine list is comprised of many large format bottles of 1.5 litre Magnums, 3 litre double Magnums and 6 litre Imperial bottles as well as vintages going as far back as 15 years.

Aperitivo

Porchetta Dario Cecchini

Aperol Spritz Millesimato

Menu & Wine Pairings

Pinzimonio di verdure dell'orto con profumo del Chianti e olio evo

Crostino di crudo, crostino Fiorentino, crostino di burro

Batar, Agricola Querciabella, 2003, Tuscany, Italy (magnum)

Chianti Classico, Fattoria Carpineta Fontalpino, DOCG, 2015, Tuscany, Italy

Brodo vero in tazza

Ramerino in culo

Tenerumi in insalata

Chianti Classico 'Riserva', Fattoria Carpineta Fontalpino, DOCG, 2012, Tuscany, Italy

Mongrana, Agricola Querciabella, 2013, Tuscany, Italy

Sua maestà bistecca alla Fiorentina

Fagioli cannellini all'olio evo

Francesina

Patate al burro del Chianti

Insalata mista

Brunello di Montalcino, La Fortuna, 2013, Tuscany, Italy (magnum)

Palfreno, Agricola Querciabella, 2006, Tuscany, Italy (imperial & double magnum)

Torta all'olio

Anguria

Cynar