

International Wine Dinner

on

Saturday, September 24th 2016
at 7.00 p.m.



sponsored by

italasia

Bht. 2,800.- net

(Price includes a glass of each reception
and dinner wines, gourmet dinner, service charge and vat)

Dinner

Assorted cold & hot canap•s
Prosecco Leonardo, Treviso, DOC

h { g

“Gravlax” marinated Norwegian salmon with dill-mustard
sauce and tartar of boiled shrimps with mango & avocado
Stony Bank Sauvignon Blanc, Marlborough, New Zealand, 2014

h { g

Ragout of fresh chanterelles mushrooms
and chicken fillet in white wine cream sauce
served in crispy pastry tart topped with seared goose liver
Allegrini Valpolicella DOC Ripasso, Italy, 2014

h { g

Rhubarb & star anise sorbet with vodka

h { g

“Duo of meats”

Baked Angus tenderloin & braised boneless lamb shank
in there sauces served with spinach, cherry tomatoes
and fried shallot-mash

Poggio Al Tesoro Mediterra Toscana IGT, Italy, 2011

h { g

“Fredri’s cheese creations”

Dates filled with goat cheese wrapped in prosciutto
Mini mozzarella and grilled pineapple on a rosemary spring
Seasme grissini in blue cheese mousse

San Polo Brunello Di Montalcino DOCG, Italy, 2009

h { g

Raspberry “Mille feuille” layers of caramelized puff pastry
filled with raspberry & chocolate mousse
accompanied by home made vanilla ice cream

Zebo, Moscato Sicillia IGT, Italy

h { g

Freshly brewed Coffee or Tea
Friandises and Chocolates