

Wine Dinner

sponsored by

italasia

on

Saturday, August 26th 2017

at 7.00 p.m.



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

Umberto Cavicchioli Prosecco Extra Dry

h { g

Trio of fish tartar - tuna, salmon,
white snapper with its sauces, accompanied
by a watercress-mushroom salad in lime dressing

Batasiolo Roero Arneis DOC, Italy 2015

h { g

Baked duckling-spinach ragout
wrapped in parma ham and filo pastry
served with goose liver-maderira sauce

San Polo Brunello Di Montalcino DOCG, Italy 2009

h { g

Grape sorbet with cherry brandy

h { g

Red wine braised Australian veal cheeks
and baked lamb tenderloin served on truffle mash
grilled asparagus, cherry tomatoes

Castello Di Cigognola Barbera Lamaga, Italy 2012

h { g

Truffle flavored brie rolled in pistachio nuts
served with parma ham grissini

Albis Cabernet Sauvignon, Chile 2011

h { g

Dessert variation
cream brulee, strawberry-banana parfait
chocolate mousse, coconut tartelette
with basil ice-cream

Sensuale Moscato Basilicata IGP, Italy, 2014

h { g

Freshly brewed Coffee or Tea

Friandises and Chocolates