

# Wine Dinner

on

Saturday, October 28<sup>th</sup> 2017

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*

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“Gravlax” marinated Norwegian salmon with dill-mustard  
sauce and tartar of boiled shirmps with mango & avocado

*Batasiolo Roero Arneis DOC, 2015*

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Ragout of fresh chanterelles mushrooms  
and chicken fillet in white wine cream sauce  
served in crispy pastry tart topped with seared goose liver

*Santagostino Firriato Sicilia Magnum, Italy, 2010*

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Pineapple sorbet with sweet basil

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Australian rack of lamb and braised beef short ribs  
served with green bean-parma ham roll, grilled bell peppers  
and fried shallot-mash

*Provenza Garda Classico Sirmio DOC, Italy, 2010*

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Selection of classic cheeses  
with condiments and fruit bread

*Falesco Montiano Merlot IGP, Italy, 2010*

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“Dessert Variation”

cr•me br, l•e, strawberry-banana parfait, chocolate mousse  
coconut tartelette and basil ice cream

*Moscato D’Asti Bosc D’la Rei DOCG, Italy, 2015*

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Freshly brewed coffee or Tea

Friandises & Chocolates