



PRESENTS

WINE PAIRING DINNER

PASSED CANAPÉS

BURRATINI WRAPPED WITH ROASTED PEPPERS

TRUFFLE BEEF CARPACCIO

CHICKEN PARMIGIANO SKEWERS

Terre Gaie NV

1ST COURSE

AMBERJACK CARPACCIO

CASTELVETRANO OLIVE, DARK BREAD CRISP, BLOOD ORANGE

Pietracupa, "Greco di Tufo" 2015

2ND COURSE

RAVIOLI

PROSCIUTTO, RICOTTA, PISTACHIO

Girolamo Russo, "San Lorenzo" 2015

3RD COURSE

BEEF TENDERLOIN

BLACK PEPPER, BONE MARROW, CANNELLINI BEAN

Gaja, "Pieve Santa Resituta" 2014

4TH COURSE

TRIO OF CHOCOLATE

WHITE CREMEUX, DARK MOUSSE, MILK TANARIVA GELATO

Tokaji, "Oremus" 2009