

Degustation Menu by Chef Marco

Gamberi – Caviale

New Zealand prawns 'tartare', Oscietra caviar, seasonal blood orange coulis

Champagne Brut Reserve, Billecart-Salmon NV

Or

Uovo al tartufo nero

Organic egg from New Zealand, bread croutons, shaved Winter Black Truffle from Périgord, France

Supplement 20

Pinot Noir Delle Venezie IGT, Sartori 2017, Veneto, Italy

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Vitello – tartufo nero

Handmade 'ravioli' stuffed with braised veal marinated in red wine
'Taleggio' cheese fondue, shaved Winter Black Truffle from Périgord, France

Barolo DOC, Giacomo Fenocchio 2016, Piedmont, Italy

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Branzino – melanzana – pomodorini

Pan-fried Italian sea bass fillet, Sicilian eggplant purée, medley cherry tomatoes

Soave Classico DOC, Sartori di Verona 2019, Veneto, Italy

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Piccione – mela

Sous-vide and pan-seared pigeon from 'Provence', marinated red apple
seasonal 'romanesco', wild berry sauce

Amarone della Valpolicella DOCG, Villamatta 2016, Veneto, Italy

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Cioccolato – lampone

55% Valrhona chocolate mousse, salted crumble, raspberry coulis

Moscato d'Asti DOCG, Scanavino 2019, Piedmont, Italy

5 course 148 Wine pairing 100