

Valrhona chocolate – Australian black truffle – Bodegas Lustau dinner

by Chef Marco Guccio

Wednesday 12 July 2017

Aperitivo...

buffalo 'ricotta' – chocolate & green pea – black truffle
Vermut

A tavola...

fegato grasso – composta di frutta – fichi
Rougie foie gras, fruit compote, fresh figs, winter black truffle
Guanaja 70%
Sherry Manzanilla



gnocchi – zucca – pistacchi
Homemade chocolate potato 'gnocchi', pumpkin puree, pistachio nuts, winter black truffle
Echantillon Manjari 64%
Sherry Amontillado



piccione – albicocca – pastinaca – vaniglia
pan-seared pigeon, caramelized apricot, parsnip puree, winter black truffle
Equitorial 55%
Sherry Pedro Ximenez



cioccolato – arancia – fragola
house-made chocolate ice cream, orange sponge, chantilly cream, wild strawberry
Echantillon dulcey 32%
Sherry East India Solera

Early Birds \$128 ++
\$148++
