

COGNDA AGRICOLA



WINE DINNER Explore fine wines from Piedmonte with owner and winemaker Valter Fissore

Tuesday, 20 October 2015 7.30pm - Reception | 8pm - Dinner

Reception

Canapé selections

Dinner

gambero – calamaro – polipo

Sicilian red prawn with poached calamari, pan-seared octopus served with orange, fennel, lemon Langhe Blanco "Anas-Cetta" DOC 2013

casarecce – agnello – pecorino

homemade 'casarecce' in milk fed lamb ragout grated 'pecorino' cheese Barbaresco "Bordini" DOC 2011

maiale – ananas – patata – frutti di bosco

roasted pork belly scented with liquorice, potato cream rosemary pineapple, berry sauce
Barolo "Cascina Nuova" DOCG 2011

vitello – vino rosso – polenta

12 hours marinated in red wine veal cheek cooked at 85° deep fried yellow polenta
Barolo "Ravera" DOCG 2011

banana – caramello – gelato

caramelized banana mousse, salty caramel ice cream Moscato DÁsti DOCG 2014