

## Gaja and Alba White Truffle Wine Dinner

27<sup>th</sup> November 2021 | 6.30pm

### Alba White Truffle canapes

foie gras, Ivoire 35% praline  
'mozzarella' cremoux  
'Hokkaido' scallops, celeriac tartelette  
house-made 'tortellini', whiskey 'ubriaco' cheese, mushroom tea  
*NV Legras & Haas Brut Intuition NV*

### MENU

#### Uovo

'Yamanashi' egg yolk, sunchoke, black trumpet, 'Lardo di Colonnata', Alba White Truffle  
*2017 Gaja Ca'Marcanda Vista Mare Toscana IGT*



#### Risotto

risotto, 'Parmigiano Vacche Rosse', black garlic, Alba White Truffle  
*2016 Gaja Pieve Santa Restituta Brunello Di Montalcino DOCG*



#### manzo

A4 Miyazaki wagyu beef, black sesame, white reddish, Alba White Truffle  
*2014 Gaja Sperss Barolo DOCG*



#### fichi

black figs, 'robiola', 'acacia' honey, Alba White Truffle  
*2018 Gaja Idda Etna Rosso DOCG*

**450 (380 early bird)**