

## Fattoria Garbole Wine Dinner

31<sup>st</sup> October 2021

### APERITIVO

a selection of canapés  
*NV Barone Pizzini, Animante, Franciacorta*

### MENU

#### fegato d'Oca

roasted foie gras, chestnut, brussels sprouts, bergamot  
*2013 Garbole Heletto, Rosso Veneto*



#### tortellini

beetroot and venison tortellini, leek flowers, truffle essence  
*2011 Hatteso, Amarone della Valpolicella RISERVA*



#### manzo

A4 Kagoshima wagyu beef, sesame, burnt capsicum  
girolle mushrooms thyme jus  
*2012 Hurlo, Rosso Veneto*



#### nocciola

hazelnut, espresso, mascarpone, caramel  
*2011 Hestremo, Recioto della Valpolicella*

268 (228 early bird)

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price is subject to 10% service charge and prevailing government tax