

Garbole Wine Dinner

25th April 2021

APERITIVO

a selection of canapés
Barone Pizzini - Franciacorta Animante

MENU

spugnole

Morels mushrooms, foie gras pâté, candied Challan duck ham
2012 Heletto - Rosso Veneto



ravioli

house-made 'Nettle' ravioli, braised Kurobuta pork jowl, sunchoke, 'marsala' reduction
2010 Heletto - Rosso Veneto



manzo

'Jac' wagyu beef striploin, romanesco, pickled mustard, Genovese jus
2011 Hatteso - Amarone della Valpolicella RISERVA



cioccolato

pistachio, dark chocolate, wild berries
2011 Hestremo - Recioto della Valpolicella

248 (188 early bird)