

MASI WINE DINNER

Wednesday 20 July 2016

Reception

mozzarella – tomato – basil

tuna – avocado – trout roe

Bellavista Franciacorta Alma Cuvee Brut NV

Dinner

gambero – arancia – bottarga – gazpacho

Sicilian red prawns, orange and grated 'Bottarga', tomato gazpacho

Levarie Soave Classico 2014



vitello – porcini – tartufo nero

house-made veal 'ravioli', porcini mushroom sauce, shaved Winter black truffle

Costasera Riserva 2008 Magnum (WS 90pt)



piccione – zucca – frutti di bosco – vaniglia

pan-seared pigeon with pumpkin puree, berry compote, vanilla reduction

Costasera Riserva 2007 Magnum (WS 92pt)



manzo – asparagi bianchi – romanesco

slow-cooked U.S. prime beef short ribs, white asparagus

'Romanesco' broccoli, veal jus

Costasera Riserva 2006 Magnum (WS 91pt)



caffè' – mascarpone – cioccolato

crispy almond wafers, coffee essence, mascarpone

70% Valrhona dark chocolate mousse

Recioto Amabile degli Angeli 2008

MASI
AGRICOLA

\$188++

FERRARI
FOOD+WINE

Prices are subject to 10% service charge and prevailing government