

## Winemaker Dinner Series

25 July 2017 | 7.30pm

### Fattoria Garbole

a selection of Chef's canapés butler passed

#### **A tavola...**

##### **vitello – tonno – capperi**

sous-vide at 52° Dutch veal loin, tuna sauce, capers

*Heletto Rosso 2010*



##### **tagliatelle – vitello – tartufo nero**

house-made 'tagliatelle', marinated veal cheek ragout, Manjimup winter black truffle

*Hatteso Amarone della Valpolicella 2008*



##### **manzo – patata viola – asparagi bianchi**

Wagyu beef "marble 8", purple potato, white asparagus

*Hurlo 2008*



##### **selezione di formaggi Guffanti**

selection of Italian cheese, assorted jam, fruit bread

*Hestremo recioto della Valpolicella 2008*

\$148++

Head Chef Marco Guccio

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