



"Marchesi de' Frescobaldi" Gourmet Dinner
Wednesday, 02nd February 2011

120.00 for guests with BB arrangement
98.00 for guests with HB or FB arrangement

Amuse Bouche

Sesame grissini with Parma ham and black olive tapenade
Castello Pomino, Pomino Bianco 2008, Rufina

Appetizer

Lukewarm grilled filet of ocean trout, ricotta- saffron orecchiette
Chardonnay foam
Attems Chardonnay DOC 2007, Collio

Entrée

Truffle infused wild- rabbit terrine, 'Villa Cappelli'- micro herbs in
parmesan cup and Chianti jelly
Castello Nipozzano Reserva DOCG 2006, Chianti Rufina

Palette Cleanser

Nero d'Avola sorbet with cinnamon and lemon

Main Course

Horapa- basil crusted Black Angus filet with thyme- purple mash potato
and grilled courgettes and eggplant topped with porcini- Merlot Sauce
Castello di Nipozzano, Mormoreto JGT 2005, Pèlago

Dessert

Grappa- lemon pana cotta with forest berry coulis
Anslemi J Capitelli 2001, Soave

All prices are in USD and subject a 10 % service charge and 3.5% GST