

**INSIGHT VACATIONS PRESENTS  
A FOUR HANDS DINNER FEATURING  
CHEF YVES SCHMID AND CHEF SEBASTIEN DONATI  
WITH THE WINES OF MARCHESI DI FRESCOBALDI**

Date : 6<sup>th</sup> September, Tuesday  
Time : 7.00pm (Reception), 7.30pm (Dinner)  
Venue : Senso Ristorante and Bar, 21 Club Street, Singapore 069410  
Dress Code : Smart Casual  
Price : S\$110.40++ (payment by HSBC)  
S\$138.00++ (other payment modes)

## **Menu**

### **Canapés**

Parma Ham Grissini  
Truffle Tartlet with Robiola Cheese  
Avocado Tartare with Gamberoni Rosso and Lemon  
Ratte Potato & Lobster

*Ruggeri Prosecco Treviso Brut NV*  
*Peroni Beer*



### **Capesante & Tartufo**

Scallop, Truffle, Eggplant, Apple

*2004 Tenuta Frescobaldi di Castiglioni IGT*



### **Aquarello Riso, Vino Rosso, Radicchio**

Risotto Rosso, Duck Foie Gras and Radicchio

*2006 Tenuta Frescobaldi di Castiglioni IGT*



### **Merluzzo**

Cod Fish with Celeriac mousse, Leeks and Chanterelle Mushrooms

*2013 Tenuta Frescobaldi di Castiglioni IGT*



### **Filetto di Manzo**

Grain-fed Beef Tenderloin with Herbs, Senso Purée and Heirloom Vegetables

*2012 Nipozzano Chianti Rufina Riserva DOCG*  
*2012 Nipozzano Chianti Riserva Vecchie Viti DOCG*



### **Brunet e Frichi**

Brunet Cheese and Figs, Aged Balsamic Vinegar and Brioche

*2011 Nipozzano Mormoreto Toscana IGT*

*Freshly Brewed Lavazza Coffee or Tea*

\*Menu details accurate as at 15 August 2016 & subject to changes