

**CELEBRATING BAROLO WITH RENTA CORINO AND  
THE CUISINE OF CHEF YOHHEI SASAKI FROM FORLINO**

Date : 30<sup>th</sup> November, Wednesday  
Time : 7.00pm (Reception), 7.30pm (Dinner)  
Venue : Forlino, #02-06, One Fullerton, 1 Fullerton Road, Singapore 049213  
Dress Code : Smart Casual  
Price : S\$128.00++ (payment by HSBC)  
S\$160.00++ (other payment modes)

**Menu**

Chef's Selection of Canapés

*Ruggeri Argeo Prosecco Treviso Brut NV  
Peroni Beer*

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**Forest Mushroom Tempura**

Porcini Mushroom Mousse, Wild Mushroom Crumbles

*2015 Dolcetto d'Alba*

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**Homemade Cappellini "Alla Carbonara Fredda"**

Autumn Black Truffle, Poached Egg, Black Garlic Powder

*2014 Barberav d'Alba Pozzo*

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**Braised Venison and Home Made Tortelli Pasta**

Braised Venison Shoulder  
Autumn Black Truffle, Sweet Pumpkin Puree  
Tortelli Filled with Chestnut Cream and Homemade Pork Salsiccia

*2014 Nebbiolo d'Alba*

*2012 Barolo*

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**Frozen Limoncello Meringue**

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**Pan Roasted Quail Breast & Leg**

Grated Foie Gras Terrine, Balsamic Reduction, Chestnut Puree, Coffee

*2012 Barolo Arborina*

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Lavazza Coffee Caviar



**White Chocolate Yogurt Panna Cotta**

Wild Berries Sauce, Forest Berries, Frozen Wild Berries

*Freshly Brewed Lavazza Coffee  
Tea*

\*Menu details accurate as at 13 October 2016 & subject to changes