

***AN AZIENDA AGRICOLA FONTODI WINE DINNER
FEATURING THE CUISINE OF CHEF ANDREA DE PAOLA***

Date : 28 Mar 2017, Tuesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : 55 Market Street, Singapore 048941
Dress Code : Smart Casual
Price : S\$150.40++ (payment by HSBC)
S\$188.00++ (other payment modes)

Menu

Cured Duck with Fermented Golden Apple
Foie Gras & Sunchoke Espresso
Bone Marrow and Heirloom Radish Crostino

Ruggeri Prosecco Treviso Brut NV
Peroni Beer

END

Kurobuta Pork Tonnato with Fava Beans, Truffle, Aged Pecorino

2013 Chianti Classico

END

Zucchini Flower with Mortadella, Morels, Pistachio

2011 Syrah

END

Risotto with Robiola Cheese, Venison, Smoked Shallots

2012 Chianti Classico Reserva Vigna del Sorbo

END

Roasted Lamb Rack with Celeriac, Blue Foot Mushrooms, Olive Jus

Or

Chilean Seabass with Romanesco, Blue Foot Mushrooms, Mulled Wine

2011 Flaccianello

END

Lavazza Coffee Caviar

END

Osteria Art Ferrero Rocher

Freshly Brewed Lavazza Coffee
Tea

*Menu details accurate as at 09 March 2017 & subject to changes