

# SAVOUR THE CUISINE OF CHEF CARLO MARENGONI WITH THE WINES OF CAVALLOTTO

Date : 31 October 2018, Wednesday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : The Lighthouse Restaurant and Rooftop Bar, The Fullerton Hotel Singapore  
| 1 Fullerton Square, Singapore 049178  
Price : \$146.40++ (HSBC Cardholders) | \$183.00++ (Other payment modes)  
Dress Code : Smart Casual

## Reception

### Stuzzichini

#### **Burratine, Pomodorini e Basilico su Pane Tostato (V)**

Fresh Burrata Cheese, Cherry Tomatoes, Basil Butter Toast Croutons

#### **Baccala' Mantecato**

Garlic Croutons, Cod Mousse

#### **Pancietta Croccante**

Crispy Pork Belly, Tropea Onion Jam

*Peroni Beer*

## Menu

### **Trittico Della Baia**

Antipasti Seafood Trio, Citrus Tuna Tartare, Alaskan Crab, Giant Scallop

*2014 Cavallotto Langhe Bianco Pinner*

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### **Taglierini Alla Crema di Parmigiano Scaglie di Tartufo**

Taglierin Pasta, Parmigiano Cheese Fondue, Truffle Shaving

*2015 Cavallotto Barbera d'Alba Superiore DOC Vigna del Cuculo*

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### **Filetti di Barramundi Pate' di Gambero, Purea di Cavolfiore, Olio Piccante**

Pan-seared Barramundi Fillet, Prawns Pâté Cauliflower Pureé, Spicy Olive Oil

*2013 Cavallotto Barolo DOCG Bricco Boschis*

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### **Guancia Di Manzo Brasata All'aglianico, Purea Di Carote E... Liquirizia**

Slow-cooked Beef Cheek in Red Wine, Carrots Pureé, Licorice

*2003 Cavallotto Barolo Riserva DOCG Vignolo*

*2004 Cavallotto Barolo Riserva DOCG Vignolo*

*2009 Cavallotto Barolo Riserva DOCG Vignolo*



**Meringata Di Fragole**

Strawberry Compote, Meringue, Vanilla Chantilly



*Freshly Brewed Lavazza Coffee or Tea*

\*Menu and pairing details accurate as at 01 October 2018 & subject to changes