

## The Cuisine of Chef Mirko Vinci with the Wines of Sicilia and Toscana

Date : 31 January 2019, Thursday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : Grissini | G/F Grand Copthorne Waterfront Hotel, 392 Havelock Road, Singapore 169663  
Price: : \$116++ (HSBC Cardholders) | \$145++ (Other payment modes)  
Dress Code : Smart Casual

### Reception

Zucchini Cream Cheese Roll with Salmon Egg  
Speck Ham with Artichokes and Whole Grain Mustard

Peroni Beer  
*Ruggeri Argeo Prosecco Treviso Brut DOC*

### Menu

Smoked Quail Egg, Osetra Caviar, Chives

*Gibele', Carlo Pellegrino, Terre Siciliane 2017*



Mediterranean Tuna Tartare  
Avocado, Honey Soy Condiment, Brown Bread

*Etna Rosso, Vinicola Benanti 2015*



Casarecce, Slow Braised Wagyu Beef Chuck Ragu,  
Pecorino Romano, Crispy Leeks

*Monna Lisa, Chianti Classico, Vignamaggio, Gran Selezione 2013*



Sicilian Pistachio-Crusted Lamb Chop, Jerusalem Artichoke Espuma,  
Symphony of Vegetable Confit, Mint Sauce

*Brunello di Montalcino, Tenuta di Collosorbo 2013*



Deconstructed Italian Tiramisu, Coffee Jelly,  
Mascarpone Mousse, Dark Chocolate Crumble

*Passito Liquoroso, Carlo Pellegrino, Pantelleria 2016*



*Freshly Brewed Lavazza Coffee or Tea*

*\*Menu and pairing details accurate as at 20 December 2018 & subject to changes*