

W I N E M A K E R ' S  
D I N N E R  
W I T H T O M M A S I

APRÈTIF

Filodora Prosecco

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SHEFISH RISOTTO

With red king crab, lobster, scallops seared With Tommasi Le Volpare, beurre Blanc and chives.

Tommasi Le Volpare Soave

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CARPACCIO OF BEEF

Served With shaved parmesan, Unio olive oil and rocket.

"Masseria Suarani" Heracles Primitivo

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BAKED RABBIT

With diced carrot, bacon and potato purée, pickled baby onions and red wine sauce

Valpolicella Classico Superiore Ripasso

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TENDRERLOIN OF REINDEER

Served pink With sugar peas, oyster mushrooms, celery purée, morel sauce and pommes fondant

Amarone della Valpolicella Classico

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WHITE AND DARK CHOCOLATE MOUSSE

With pickled Orange, qumquat With Vanilla bean and fresh berries.

Recioto Della Valpolicella 2007

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