

Fattoria Garbole Wine Dinner

31st October 2021

APERITIVO

a selection of canapés
NV Barone Pizzini, Animante, Franciacorta

MENU

fegato d'Oca

roasted foie gras, chestnut, brussels sprouts, bergamot
2013 Garbole Heletto, Rosso Veneto



tortellini

beetroot and venison tortellini, leek flowers, truffle essence
2011 Hatteso, Amarone della Valpolicella RISERVA



manzo

A4 Kagoshima wagyu beef, sesame, burnt capsicum
girolle mushrooms thyme jus
2012 Hurlo, Rosso Veneto



nocciola

hazelnut, espresso, mascarpone, caramel
2011 Hestremo, Recioto della Valpolicella