







Wine & Masquerade Dinner

MENU



Appetizer

Mozzarella and smoked duck salad with tomato and assorted greens, balsamic vinegar dressing

Il Lauri "Tavo" Pinot Grigio delle Venezie DOC 2024 (White wine)



Soup

Truffle and mushroom velouté with paprika twist Claire Patelin Sauvignon Blanc Colombard 2023 (White wine)



First Course

Steamed seabass fillet with leeks, celery, and mushrooms, red wine "matelote" style

Reschke R-Series Pinot Noir (Red wine)



Main Course

Pan-fried beef picanha with red wine sauce, seasonal vegetables, and potato mousseline

L'Abondance Rouge Pays d'Oc IGP 2023 (Red wine)



Dessert

Strawberry and vanilla mousse cake with vanilla ice cream and red berry coulis

Bosio Moscato d'Asti DOCG