



The International Wine & Food Society

Italian Theme Dinner
17 February 2016
Luca, Seven Mile Beach

Aperitivo

Veal pâté crostini

Bertani Sereole Soave 2013

Antipasto

Tuna "tonnato": local tuna carpaccio

tuna-caper mousse, celery salad, taggiasche olives

Gaja Rossj Bass Chardonnay 2012

Primi

Riso nero: steamed venere wild rice

roasted pumpkin, olive oil poached filet of branzino

Gaja Barbaresco 2000

Secondi

Coffee crusted venison chop

cabernet demi-glacé, celeriac truffle purée, parmesan asparagus,
fingerling potatoes

Solaia 2003

Formaggi

Asiago, teleggio, parmigiano-reggiano, nut crusted goat cheese

homemade marmalade, honey, pears, grapes

Antinori 2010 Vinsanto

Petits Fours

Coffee & Assorted Teas