

ARTUSI


RISTORANTE

International Wine and Food Society Dinner

November 2016



...upon arrival

Verdure in Pastella

Vegetables Tempura

Bellavista Cuvee Brut, Franciacorta DOCG



Branzino Marinato con Cocomero, Caprino, e Perle di Balsamico

Marinated Seabass with Watermelon, Caprino and Pearls of Balsamico

Weingut Keller Westhofener Brunnenhaeuschen Abts Erde Riesling Grosses Gewaechs 2007



Zampone in Crosta con Puree di Lenticchie Rosse

Traditional Zampone in a coat of bread with lentils puree

Flaccianello Delle Pieve, Fontodi, Colli Toscana Centrale IGT 2007

Guidalberto, Tenuta San Guido, Toscana IGT 2009



Cappelletti al Uovo di Oca con Tartufo Bianco

Cappelletti made from Goose Egg yolks filled with Fontina and Burrata topped with freshly shaven White Truffle

Gaja, Barbaresco DOCG 2004

Gaja Sori, San Lorenzo Langhe DOC 2004



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Sorbetto dello Chef



Agnello al Bosco d'Autunno

Lamb Medallion with Apple and Potatoes Gratin, Chanterelles, honey roasted Chestnuts, and Wild Berries

Marchesi Antinori, Tiganello, Toscana IGT 2005

Marchesi Antinori, Tiganello, Toscana IGT 2007

Marchesi Antinori, Tiganello, Toscana IGT 2009

Marchesi Antinori, Tiganello, Toscana IGT 2010



Formaggi

Assorted Italian Cheeses with Vermicelli of Nuts, infused baby Pears, Dried Fruits and chestnut Honey

Elio Altare, Cerretta Vigna Bricco, Barolo DOCG 2007



Caffé e Biscottini ARTUSI

