

THEO MISTRAL

— ITALIAN KITCHEN —

BY THEO RANDALL

Marchesi di Barolo Wine Dinner

Friday 8th November 2019

Welcome aperitif

Marchesi di Barolo, Bric Amel 2017

Menu

TARTARE DI TONNO E PESCE SPADA

Tuna and swordfish tartare served with Amalfi lemon dressing and tomato, Pugliese style

AGNOLOTTI DI ANATRA E TARTUFO NERO

Homemade duck Agnolotti served with procini sauce and black truffle

Marchesi di Barolo, Nebbiolo d'Abla 2015

AGNELLO AL FORNO

Pan roasted Australian rack of lamb served with celeriac puree, roasted seasonal vegetables and mustard seeds jus

Marchesi di Barolo, Barolo Sarmass 2014

CROSTATA AL LIMONI DI AMALFI

Amalfi lemon tart served with mascarpone cream, dried lemon and caramelize hazelnut crumble

Marchesi di Barolo, Moscato d'Asti, 2017

Espresso or tea

Theo Mistral chocolate bar

Marchesi di Barolo, Grappa di Barolo 500ml 2013

Regular price \$1,188 per person

Signature Club member price \$988 per person

(No discount or cash voucher is applicable)

Prices are subject to an additional 10% service charge