

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

Luciano Sandrone Wine Dinner

Thursday 17th October 2019

Welcome aperitif

Feudi di San Gregorio & Jacques Selosse, DUBL Falanghina Spumante

Menu

BRUSCHETTA TOSCANA

Homemade chicken liver pate served with grilled pagnotta bread, roasted Datterini tomatoes and rosemary

Luciano Sandrone, Barbera d'Alba 2015

CARPACCIO DI BRESAOLA

Thinly slice bresaola carpaccio style served with mini mozzarella, figs, mix Italian leaves

TORTELLI DI OCA E TARTUFO NERO

Homemade goose tortelli served with thyme, morel and porcini mushrooms, black truffle and our urban herbs

Luciano Sandrone, Valmaggiore Nebbiolo d'Alba 2017

TAGLIATA DI MANZO DI PEPI

Pan roasted U.S. Sirloin served with celeriac puree, mixed baby carrots and Porto sauce

Luciano Sandrone, Barolo Le Vigne 2014

Luciano Sandrone, Barolo Aleste 2014

Luciano Sandrone, Barolo Le Vigne 2009

I FORMAGGI

Italian artisan cheese, taleggio, parmesan, provolone, gorgonzola, served with Italian mostarda fruit

Espresso or tea

Regular price \$1,588 per person

Signature Club member price \$1488 per person

(No discount or cash voucher is applicable)

Prices are subject to an additional 10% service charge