

THEO MISTRAL

— ITALIAN KITCHEN —

BY THEO RANDALL

Cantina di Negrar Wine Dinner

Tuesday 17th September 2019

Welcome aperitif

Prosecco La Vigne di Alice Valdobbiadene NV

Menu

CARPACCIO DI MANZO

Thinly sliced Angus beef with radicchio, rocket
and aged balsamic

Cantina di Negrar. Ripasso Valpolicella Classico Superiore 2016

RISOTTO AI FUNGHI GIROLLES, SPECK

Carnaroli rice with girolle mushrooms, smoked speck

Cantina di Negrar. Amarone della Valpolicella Classico 2015

TAGLIATA DI MANZO DI PEPI

Grilled U.S. Angus beef sirloin with saffron mashed potatoes,
roasted artichokes, green and black pepper sauce

Cantina di Negrar. Amarone della Valpolicella Classico BIO 2015

SEMIFREDDO AL PISTACCHIO

Semi frozen pistachio mousse
served with vanilla sauce, caramelized almonds
and dark chocolate flakes

Cantina di Negrar. Recioto della Valpolicella Classico 2016

Espresso or tea

Theo Mistral chocolate bar

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