

MENU

Vineyard DINNER

FRIDAY 9 SEPTEMBER 2022

APPETIZER

Hand-cut raw ham with warm *focaccia* bread with olives
Gorgonzola cheese cream with chanterelle in oil and crunchy speck
Salty shortcrust pastry with liver pâté and black trumpet
B38 Mini-Hamburger
Salty small *cannolo* with goat cheese
Chickpea hummus

Wine pairing: **"Jassara"** - Sparkling Brut Rosé *organic*
Wine pairing: **"Brenta"** - Breganze Vespaiole DOC 2021 *organic*

FIRST COURSE

Risotto with porcino mushrooms,
nuts and flakes of extra mature Asiago
Wine pairing: **"Michiel"** – Veneto Chardonnay IGT 2017 *organic*

SECOND COURSE

illet beef with green pepper,
purple potato puree, glazed Boretto onion and cherry tomato confit
Wine pairing: **"Quare"** – Veneto Cabernet IGT 2017 *organic*

DESSERT

Phyllo mille-feuille cake
and dried fruit and nut cream
Wine pairing: **"San Bortolo"** – Breganze Torcolato DOC Riserva 2017 *organic*

