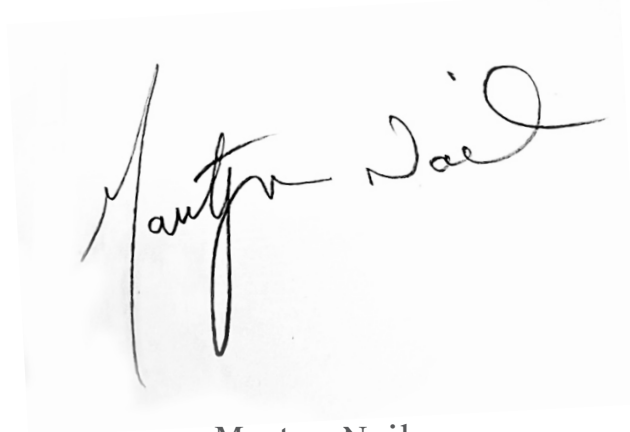


Chef's Table

FERRARI TRENTO WINE DINNER

£175 PER PERSON

Ferrari's wines have such precision, depth, and elegance. They offer a framework that elevates every ingredient. Pairing them with the rhythm of British seasonality allows each dish to echo the structure and character of the wine.



Martyn Nail
Culinary Director at The Dorchester

Chef's Table

FERRARI TRENTO WINE DINNER

The dinner will be hosted by Chef de Caves Cyril Brun on Friday, June 6, 2025

Reception starts at 7pm in the Wine Vault.

RECEPTION AND CANAPÉS

Caviar tasting

Ferrari Maximum Blanc de Blancs, Trentodoc

STARTERS

Roasted scallop, heritage tomato carpaccio, olives and basil

Ferrari Perlé Bianco Riserva 2016, Trentodoc

Ferrari Perlé Nero Riserva 2016, Trentodoc

MIDDLE COURSE

Cornish turbot, Piedmont hazelnuts, Amalfi lemon, sherry vinegar jus

Ferrari Riserva Lunelli 2015, Trentodoc

MAIN COURSE

Poulet de bresse, truffle cream, summer vegetables

Giulio Ferrari Riserva del Fondatore 2012, Trentodoc

DESSERT

Strawberry and cherry trifle

Ferrari Perlé Rosé Riserva 2017, Trentodoc