



Cena gourmet in collaborazione con Louis Latour

Gourmet dinner in partnership with Louis Latour

Mercoledì 22 Novembre dalle 19.30
Wednesday, November 22 from 7.30pm

€326 per persona, vini in abbinamento inclusi
€326 per person, including wine pairings

Benvenuto dello Chef
Chef's welcome aperitif

Parfait de foie gras, con croccante di nocciole, lampone e dragoncello
Foie gras parfait with hazelnut crunch, raspberry and tarragon

Puligny-Montrachet, 1er cru 'Sous le Puits' 2020, Maison Louis Latour

Ravioli ripieni di coda di manzo, crema di porri e salsa al prezzemolo
Ravioli stuffed with beef tail, creamed leek and parsley sauce

Corton-Charlemagne, Grand Cru 2019, Maison Louis Latour

Piccione in crépinette con tartufo nero, prugne all'agro, castagne e jus al cacao amaro
Pigeon crépinette with black truffle, sour plums, chestnuts and bitter cocoa jus

Echézeaux, Grand Cru 2021, Maison Louis Latour

Sablé al cioccolato fondente, chantilly ai marroni e gelato vaniglia
Dark chocolate sablé, chestnut Chantilly and vanilla ice cream