

Podernuovo Wine Dinner

17th May 2018, Thursday

Aperitivo

Sesame & Parmigiano Flutes, Canapes
Champagne Billecart-Salmon Brut Rose, NV



Fegato d'Anatra "Rougie"

Pan-seared Duck Liver, Port Wine Cherry Coulis,
dry Apricot & Pistachio Crumble
Podernuovo Therra, 2013



Gnocchi di Patate Viola

Homemade Purple Gnocchi, Morel Mushrooms, Spinach,
Truffle Butter sauce
Podernuovo Argirio, 2014



Guancia di Bue brasata

Braised Beef Cheek, Bacon, Button Mushrooms,
glazed Carrots, Senso purée
Podernuovo Sotirio, 2012
(By the Magnum)



Hazelnut & Chocolate

Hazelnut & 72% dark Chocolate Tart, Fior di Latte Ice Cream
Rum Diplomatico Reserva Exclusiva

\$150 nett per person

Senso Team Wishes You Buon Appetito!

