



Harmonique Wines and Bulgarini Gelato

Menu

\$50.00 per person + taxes + service

Culatello con Mostarda di Petali di Rose


Culatello the « King » of Italian cured meats served with rose petal mustard

Goat-milk,  champagne gelato al panino



Chardonnay Delicace' 2007

Tortello di Zucca & Riso con Zucca e Pesto di Salami

Homemade pumpkin tortelloni pasta in a butter and sage sauce,
Canaroli rice with pumpkin,  Amarone wine and pork sausages

Zabaglione gelato  with passito al panino



Chardonnay Un – Oaked 2007

Vitello al Forno con Baba' alle Mele

Veal roast served with apple "baba"

Gelato al  Tea Verde



Pinot Noir Delicace 2005

Costoletta di Cervo ai Lamponi con Budino di Mele

Venison chop sautéed in a velvety raspberry sauce served with a caramelized
cinnamon diced apple "budino"

Sorbetto al  Mirtillo selvatico



Pinot Noir The Noble One 2005

Gelato Pistacchio

Gelato Tasting by Bulgarini Gelato

All the dishes are paired with the proper wine and Gelato/Sorbetto

Harmonique Wines and Bulgarini Gelato

Menu

\$95.00 per person + taxes + service

Culatello con Mostarda di Petali di Rose

Culatello the « King » of Italian cured meats served with rose petal mustard

Goat-milk,  champagne gelato al panino



Chardonnay Delicace' 2007

Carpaccio di Storione con Insalatina di Fragole e Acetosa


Fresh wild sturgeon marinated with lemon and white wine served carpaccio style with Italian pancetta, chives, sorrel leaves, capers, organic fresh strawberries and Italian extra virgin olive oil


Fiordilatte gelato  with infusion of lime



Chardonnay Un – Oaked 2007

Tortello di Zucca & Riso con Zucca e Pesto di Salami

Homemade pumpkin tortelloni pasta in a butter and sage sauce, Canaroli rice with pumpkin,  Amarone wine and pork sausages

Zabaglione gelato  with passito al panino



Chardonnay Un – Oaked 2007

Vitello al Forno con Baba' alle Mele

Veal roast served with apple "baba"

Gelato  al Tea Verde



Pinot Noir Delicace 2005

Petto di Piccione in Crostone di Fegato D'Oca e Uvetta

Squab breast baked with raisins and wine, served with a mousse of duck foie gras with toasted bread

Sorbetto di  Fragola



Pinot Noir Elegance 2005

Costoletta di Cervo ai Lamponi con Budino di Mele

Venison chop sautéed in a velvety raspberry sauce served with a caramelized cinnamon diced apple "budino"

Sorbetto al  Mirtillo selvatico



Pinot Noir The Noble One 2005

Gelato Pistacchio

Gelato Tasting by Bulgarini Gelato

All the dishes are paired with the proper wine and Gelato/Sorbetto