



## BAROLO DINNER AT THE SUMMERHOUSE

### **APERITIVO IN THE GARDEN**

NINO FRANCO RUSTICO PROSECCO NV

*'From the sea'*

Uni ice cream with ikura

Loch Fyn oysters

Scottish salmon rillettes

### **FIRST COURSE**

Zucchini flower | burrata | caponata

CORDERO DI MONTEZEMOLO ARNEIS LANGHE 2016

### **SECOND COURSE**

Black mission fig | Iberico | chorizo soil | fig jam

CORDERO DI MONTEZEMOLO BARBERA D'ALBA 2016

### **THIRD COURSE**

French Magret duck in its nest

Hay smoked duck breast | confit leg | quince and pear

CORDERO DI MONTEZEMOLO BAROLO MONFALLETTO 2014

### **FOURTH COURSE**

Wood fired Mayura wagyu tri-tip

Winter Manjimup truffles | kipfler potato confit | walnut sauce

CORDERO DI MONTEZEMOLO BAROLO BRICCO GATTERA 2013

### **CHEESE**

A tasting of artisanal cheeses from Mons

\$120 ++ p/pax