

**WINES OF TUSCANY  
MISTRAL DINNER  
6<sup>TH</sup> MAY 2010**

**amuse bouche**

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**salmon gravlax**

fresh Norwegian salmon fillets marinated in the traditional manner

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**lentil soup with cheese flutes**

lentil soup garnished with dried bacon and cheese flutes

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**black fettuccini served with a seafood and saffron sauce**

freshly made black fettuccini pasta served with a white wine seafood and saffron sauce

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**sorbet du chef**

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**best end of lamb with port and mustard seeds**

herb crusted lamb with mustard seeds sauce

**barrel shaped glazed vegetables  
savory potatoes**

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**assiette du pâtissière**

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**café filtré & petits fours**

**The Wines**

**Prosecco Cocktail Rosé**

**##**

**Braviolo Bianco di Toscana, Fattoria del Cerro, IGT, 2008**

**##**

**Ser Chiaro, Castello di Verrazzano, IGT, 2007**

**##**

**Poggio Golo, Merlot di Toscana, Fattoria del Cerro, IGT Supertuscan, 2001**

**##**

**Sangallo Vinsanto di Montepulciano, Fattoria del Cerro, D.O.C.**

**##**

**Grappa di Chianti Calssico, Capannelle**

**Price €38.00 p.p.**

**Dress: Smart Casual  
Reservations: 2379 3333**

**Seated by 20.00hrs**