

Reception at 5:45 PM - Bisol Jeio Prosecco

Artisan Cheese and Salumi

**Fava Bean Mousse with Ricotta Salata,
Lemon, Grilled Baguette, Baby Watercress**

Maine Lobster, Yuzu Vinaigrette, Pea Tendril, Shaved Radish

Dinner at 7:00 PM

1st Course

Grilled Plum Soup

Preserved Lemon, Nectarine, Almond, Parsley

Rosso 2015

2nd Course

Veal Neck Agnolotti

**Heirloom Tomato, Cerignola Olive, Spinach Basil Pesto,
Parmesan Reggiano**

Annata 2012

3rd Course

Grilled Lamb Rack

**White Carrot Puree, Smoked Porcini, Kumquat Chips, Mint
Riserva 2011**

Dessert

Blackberry Clafoutis

Berry Sherbert, Almond Tuille, Lemon Coulis

Elvio Cagno Moscato