

THEO MISTRAL
— ITALIAN KITCHEN —
BY THEO RANDALL

Tenuta Sant Anna & Torre Rosazza Wine Dinner

Wednesday 21th October 2020

Welcome aperitif

Tenuta Sant Anna Prosecco Brut NV

Menu

TARTARE DI MANZO ALL'ACETO BALSAMICO

U.S beef Tenderloin Tartar with Italian spices, rocket, radicchio, fennel, Aged Balsamic vinegar and Parmesan

Torre Rosazza Friulano, Friuli Colli Orientali 2018
Torre Rosazza Pinot Grigio, Friuli Colli Orientali 2018

AGNOLOTTI DI PICCIONE AI FUNGHI PORCINI E TARTUFO NERO

Homemade pigeon Agnolotti pasta
served with Porcini Mushrooms, Thyme and Italian black truffle sauce

Torre Rosazza Altromerlot, Friuli Colli Orientali 2015

AGNELLO AL PANE AROMATICO

Pan roasted Australian Rack of lamb with spice bread crust,
celeriac puree, romanesco broccoli, multi color baby carrots
and Port sauce

Torre Rosazza , Pignolo, Friuli Colli Orientali 2014

SEMIFREDDO AL PISTACCHIO

Half-frozen Pistachio mousse with vanilla sauce, almond biscuit,
caramelized nuts, mix berries and chocolate shavings

Tenuta Sant Anna Moscato Brut NV

Espresso or tea
Theo Mistral chocolate bar

\$888 per person

(No discount or cash voucher is applicable)

Prices are subject to an additional 10% service charge