



## 6 COURSE DEGUSTATION

*Welcome Bites*

\*\*\*

### **Marinated Japanese Tuna**

yuzu and tofu emulsion, 8 1/2 selection caviar

*2017 Donnafugata "Lighea" Zibibbo, Sicilia*

\*\*\*

### **Homemade Tagliolini**

aromatic butter, parmigiano reggiano, truffle emulsion,  
Melanosporum black truffle

*2015 Umani Ronchi "Casal di Serra Vecchie Vigne" Verdicchio dei Castelli di Jesi, Marche*

\*\*\*

### **Wagyu Beef Tenderloin**

roasted kohlrabi, natural beef jus

*2016 Donnafugata "Fragore" Contrada Montelaguardia Etna Rosso, Sicilia*

*2010 Umani Ronchi "Campo San Giorgio" Conero Riserva, Marche*

\*\*\*

### **Artisanal Italian Cheese Selection**

served with homemade compotes

*2016 Donnafugata "Ben Ryé" Passito di Pantelleria, Sicilia*

\*\*\*

### **Pre-dessert**

*green apple and cucumber salad, cucumber foam, granita*

\*\*\*

### **"Pink Lady" Apple Tart**

apple caramel, fior di latte gelato