

# ITALIAN NIGHT AT LARDER

Wine Flight & Tasting Menu

Wednesday 11<sup>th</sup> March

A Delicious Italian Inspired Tasting Menu. Be guided through each of the accompanying wines with a producer from Mezzo Corona

£65

**FIZZ ON ARRIVAL - Rotari Cuvee 28 on arrival** – This pure chardonnay shows fresh aromas of ripe yellow fruits combined with a scent of hazelnut and almond with hints of vanilla

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**RABBIT TERRINE** – olive crumb, celeriac, capers & tarragon emulsion

**Pinot Grigio Riserva** – Notes of ripe fruits such as peaches, pears and chamomille mingle with notes of vanilla deriving from the refinement in oak

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**POACHED LANGOUSTINE** – tomato essence, heritage tomato & basil

**Sauvignon Blanc** – A fresh, nose of elderflower and current leaf leads to a dry, citrusy, but still quite round palate

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**BEEF TORTELLINI** – beef ragu, parmesan, veal broth & cheese crust

**Teroldego** – velvety in the mouth, with a juicy freshness, this is both delicious and distinctive

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**LAMB CANNON**- wild garlic gnocchi, baby gem & smoked apricot purée

**Lagrein Riserva** - Bright, juicy forest fruit aromas combine with peppery spice and a silky-smooth texture

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**CHOCOLATE MARQUICE** – white chocolate & thyme sorbet,  
raspberry vinegar

**Moscato Rose Daben** – Delicate, aromatic, intense with hints of spices and rose, surrounded by delicate aromas of berries

