

THE DINING ROOM

BY BLUHOUSE

Giuseppe Cortese Wine Dinner

Sunday, 12th May 2024

Scapulin, Langhe Chardonnay 2020

BATTUTO DI FASSONA PIEMONTESE

“OBERTO” FASSONA BEEF TARTARE
SMOKED ARTICHOKE, BUFFALO RICOTTA, “PANTELLERIA” CAPERS

Barbaresco Rabajà 2019

AGNOLOTTI ALLA “GENOVESE”

HOMEMADE “AGNOLOTTI” PASTA
ORGANIC FARMYARD “GENOVESE” RAGU
“PROVOLONE DEL MONACO” CHEESE, “MONTORO ONION” SAUCE

Barbaresco Rabajà 2013

Barbaresco Rabajà 2007

POLLO ARROSTO

ROASTED ORGANIC YELLOW CHICKEN SWEET CORN, BABY LEEK
ALBUFERA SAUCE CHICKEN JUS

Barbaresco Rabajà 1995

CAPPELLO DEL PRETE

BRAISED M5 WAGYU BEEF OYSTER BLADE
BABY CARROT, PERIGORD BLACK TRUFFLE JUS

Barbaresco Rabajà Riserva 2013

Barbaresco Rabajà Riserva 2004

SELEZIONE DI FORMAGGI ITALIANI

SELECTION OF ARTISANAL ITALIAN CHEESE

Barbaresco Rabajà Riserva 1996

CAFFE' E PICCOLA PASTICCERIA

PETIT FOURS
COFFEE or TEA

*Some items may be subject to seasonal changes
Please inform us if you have any special dietary needs*