



# “CERETTO” Wine Dinner

**Nose your way through Alba**

**Lee Gardens • November 14, 2008**

## A peritif

**Ceretto – Bernardina Spumante N. V.**

## Menu

### **TIRAMISÚ DI FAGIANO**

*Pheasant tiramisú with white truffle flakes & cocoa powder*

**Ceretto – Piana Barbera d’Alba 2006**

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### **ESPRESSO DI CANNELLINI BIANCHI**

*White cannellini bean & white truffle espresso*

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### **TAGLIOLINI AL TARTUFO BIANCO**

*Freshly made tagliolini with butter cream sauce & white truffle*

**Ceretto – Monsordo 2004**

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### **WAGYU DI MANZO CON FUNGHI GRATINATI AL TARTUFO & POLENTA GIALLA**

*Grilled Wagyu beef filet with gratin white truffle porcini mushroom  
with creamy polenta quenelles*

**Ceretto – Barbaresco Bernardot 2003**

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### **VOUL AU VENT ALLA CREMA DI TARTUFO & FORMAGGIO PIEMONTESE**

*Puff vout-au-vent filled with hot Piedmont cream cheese*

**Ceretto – Barolo DOCG Prapo 2003**

**Ceretto – Barolo Bricco Rocche 2000 (Magnum)**

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### **CASSATA DI CASTAGNE & SALSA DI NOCCIOLE**

*Maroon glaze cassata with hazelnut cream sauce*

**Ceretto – Moscato d’Asti 2007**

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*Coffee & Truffle cookies*

**\$1,580 per guest**

*Subject to 10% service charge*