

Seasonal Celebration Supper

Bar Bambino

Thursday, 2 December 2010

I

Arugula salad with citrus-poached lake fish

Lake fish marinated and poached in oranges; served with arugula salad.

2008 Högl *Ried Schon* Grüner Veltliner Federspiel

II

Veal and ricotta tortelloni

House-made tortelloni served in a meaty consommé.

2006 Philippe Bornard Pinot Noir *l'Aide Memoire*

III

Pomegranate-glazed roasted pheasant

Pheasant breast gently roasted in pomegranate molasses and balanced by a sauté of heirloom chicories.

2006 Muhr - Van der Niepoort *Spitzerberg* (Blafränkisch)

IV

Porchetta

Slow-roasted suckling pig, sliced and finished in its own juices.

2003 La Roncaia Refosco

V

Honey *struffoli* and quince

Marble-sized doughnut holes soaked in a warm honey and Vin Santo syrup. Served with a demitasse of quince soup.

\$100 per person with wine, all inclusive.

\$75 per person without wine, all inclusive.