

Harvest Dinner

Bar Bambino

Thursday, 11 November 2010

Course 1

Crostini of beet, dill and vodka marinated salmon

2004 Spätrot Gebeshuber Zierfandler/Rotgipfler *Reserve*

Course 2

Cauliflower soup with caviar

Velvety soup topped with luxurious Californian Estate Osetra caviar

2004 Raymond Boulard *Cuvee Brut* (Chardonnay, Pinot Noir, Pinot Meunier)

Course 3

Buckwheat and wild mushrooms

A Slovenian-influenced dish of toasted buckwheat and buttery, creamy mushrooms

2007 Clos du Mont-Olivet Côtes du Rhône *Serre de Catin* (Grenache)

Course 4

Pomegranate, pumpkin and lamb stew

Ahhh...winter in Styria. Lamb shoulder braised with pomegranate molasses, roasted pumpkin and fresh mint.

2004 Piovene Porto Godi Tocai Rosso (Grenache)

Course 5

Poppy *potica*

Poppy seed and almond-walnut cake flavored with lemon, cinnamon and raisins. Served with vanilla rum anglaise.

2003 Villa Calcinaia *Vin Santo*