



ST REGIS

DINNER WITH ROBERTO FELLUGA



Dinner

5 course menu

- ❖ *Aperitif*
** Bisol "Crede" Prosecco di Valdobbiadene Superiore DOCG*
- ❖ *Signature Amuse Bouche*
Foie gras macaron with wild berries chutney
** Marco Felluga Blanc de Blancs*
- ❖ *Mediterranean Octopus*
Smoked tomato sauce, tomato fusion, parmesan chips & heirloom tomatoes
** Marco Felluga Collio Pinot Grigio Mongris Reserva 2016*
- ❖ *Dover Sole*
Lobster bisque, fennel chips, olive dust & pop corn
** Collio Bianco "Col Disore" Russiz Superiore 2016*
- ❖ *Dry Aged Rib Eye Prime*
Truffle mashed potato, oyster mushroom, beetroot & chocolate sauce and baby spinach
** Collio Cabernet Franc Russiz Superiore 2016*
- ❖ *48 Hours Cooked Short Ribs*
Caramelized onion & red wine sauce
** Collio Rosso "Carantan" Marco Felluga 2010*
- ❖ *Digestive*
** Grappa Bepi Tosolini*