

# Donnafugata - Wine Dinner

Tuesday, 18 July 2017

## Pre-Dinner at the Bar

Canapes

### **Wine Pairing**

**Anthilia Bianco DOC Sicilia 2015**

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## Amuse – Bouche

### **Cold Angel Hair Pasta**

*Smoked Salmon, Salmon Roe  
Chives, Extra Virgin Olive Oil and Yuzu Zest*

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## Starter

### **Yellowfin Tuna Two Ways**

*Tuna carpaccio with Light Olives Pesto  
Tuna Tartare Served with a Semolina Nest  
Provençal Mesclun Salad and Crispy Potatoes Chips*

### **Wine Pairing**

**La Fuga Chardonnay Contessa Entellina DOC 2015**

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## Entrée

### **Beetroot Risotto**

*Goat Cheese and Toasted Pine Nut*

### **Wine Pairing**

**Angheli Merlot - Cabernet Sauvignon DOC Sicilia 2013**

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## Main Course

### **Lamb Loin & Foie Gras**

*Australian Lamb Loin Stuffed with Foie Gras,  
Coated with Pistachio and Almonds on Potatoes Au Gratin*

### **Wine Pairing**

**Mille e una Notte Rosso IGT Sicilia 2011**

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## Dessert

### **Cannoli alla Siciliana**

*Vanilla Ice Cream*

### **Wine Pairing**

**Kabir Moscato di Pantelleria DOC 2013**

RM350.00++ Per Person