

An Evening With

MASI®

— At —

chophouse

WINE PAIRING MENU

Prawn in Saor

Sweet & sour onion, pine nuts, raisins

Setàge, Extra Brut, Valdobbiadene

Seabass Carpaccio

Preserved lemon, caper relish, dill

Masianico, Pinot Grigio delle Venezie

Radicchio Risotto

Taleggio, balsamic vinegar, thyme

Campofiorin Rosso Veronese

Pan-fried Local Gurbell

Celeriac rémoulade

Colbaraca, Soave Classico Superiore

Dry-aged Duck

Beetroot purée, pickled cherries, spiced duck jus

Vaio Amaron, Amarone della Valpolicella Classico

Braised Beef Cheeks

Red wine sauce, prunes, hot polenta

Costasera Riserva, Amarone della Valpolicella Classico

Sticky Toffee Pudding

Fior di latte ice cream

Casal dei Ronchi, Recioto della Valpolicella Classico

ALLERGY NOTE



GLUTEN



EGGS



FISH



CRUSTACEANS



NUTS



SOYA



CELERY



MOLLUSCS



MILK



MUSTARD



SESAME



VEGETARIAN



VEGAN

Should you have any allergies, kindly notify a member of staff to guide you with the food order.