

monday supper

07.2.18

Vesta

first course

sautéed mussels

fennel, white wine, foccacia toast

pairing: mon gravet, colombard, 2015 - côtes de gascogne, fr.

second course

pan roasted barramundi

orzo, asparagus, soubise, amatriciana sauce

pairing: borsao rosé, garnacha, 2016 - camp de borja, sp.

third course

ice cream pearl flight

strawberry with straberry gelee, cucumber with white chocolate,

passionfruit with chocolate mousse

pairing: coppo, concalvina, moscato d'asti, 2016 - piedmont, it.