# Menu Degustazione – October 25, 2011 – Bungalow 9

Aperitivo

Torched Brie on Brioche with cranberry relish

*Wine: Prosecco Ruffino D.O.C. 2010*

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Antipasto

Smoked salmon tartar on new baby potatoes, poached scallop and chive dressing

or

Asparagus and green pea risotto

*Wine: Ruffino Orvieto D.O.C. 2009*

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Piatti Principali

Home style chicken in tangy garlic and tomato sauce

or

Tomato and ricotta manicotti

*Wine: Ruffino Chianti D.O.C.G. 2010*

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Braised Lamb in Riserva Ducale with creamed potatoes, braised cabbage and bacon

or

Mushroom gateaux with tomato & thyme reduction and sautéed greens

*Wine: Ruffino Riserva Ducale D.O.C.G. 2006*

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Dolce

Baked peach and almond crumble, grilled orange & nougat topped Kerala vanilla ice cream

*Wine: Ruffino Vin Santo del Chianti Serelle D.O.C. 2008*

Buon Appetito!