

Locanda Restaurant

Truffle Dinner 2011

4th of August 2011

\$180 per person, dietary requirement available

Menu

1. Crusty Cannoli stuffed with braised lamb and truffle pecorino cheese, blanched organic artichokes and balsamic pear sauce, truffle shavings
NV Ki Ki Sparkling Sauvignon Blanc Marlborough NZ
2. Gnocchi of porcini and truffle infusion with braised red radicchio and aged Tasmanian cheddar, Chianti reduction and shaved fresh truffle
2008 Ciccone Riesling King Valley Vic
3. Palette cleanser, ice drop of fresh lime and mint sorbet
4. King fish and scampi Ceviche in roulade, broad beans "cannellini" and herbs salad, "San Daniele" crisp, saffron and truffle foam
2009 Mr Smith Chardonnay King Valley Vic
5. Duck supreme confit in truffle infusion, Topinambur roasted puree, stuffed zucchini flower with roasted figs, verjus and grape sauce, truffle
2001 Woodside Valley Merlot Margaret River WA
6. Cassata Siciliana cake filled with ricotta cheese, candied fruits and dark valrhona chocolate, foie gras and hazelnuts paddle, truffle shavings
2008 Price of Orange Mistelle Blanc Orange NSW
7. Truffle cured sheep cheese fondue with poppy seed lavosh, apple and pear compote, orange candy
Manzanilla Sherry Spain