



Confrérie de la Chaîne des Rôtisseurs

ASSOCIATION MONDIALE DE LA GASTRONOMIE
Bailliage Régional de Phuket en Thaïlande

Diner Amical
Tuesday 11th August 2009

RECEPTION

Selection of Canapés
Prosecco

MENU

Fresh artichokes salad with bottarga, sheep milk ricotta and Saint Jacques
dressed with fine fresh lemons flavored extra virgin olive oil

Ruffino "Libaio" Chardonnay

Fregola sarda pasta with clam and lobster
with fresh cherry tomatoes and lobster bisque

Ruffino "Rosa di Ninfa" Rosé

Acqua Sorbet

Home made egg pasta ravioli stuffed with ossobuco in its own sauce

Tommasi Valpolicella

Roasted lamb loin in aged pecorino cheese crust
square Lyonnaise potatoes and braised shallots in aged balsamic

Ceretto Barbera D'Alba Piana

Chocolate and gorgonzola mousse with pear ice cream
and walnut sauce

(TBA)

Coffee or Tea

Amaretti and Pralines