

# **Welcome to our Chef's Wine Dinner: An Italian in Belgium**

*The menu is inspired by chef Bart Vandaele and expertly paired by our special guest, Franco Massolino, the owner and winemaker*

*Tuesday, February 4th 6:30 pm*

## **The Menu:**

### **First Course**

*Vitello tonnato, aromatic veal, rich tuna espuma,  
fried capers, lemon, arugula salad*

*Dolcetto d'Alba, Massolino 2022*

### **Second Course**

*Mushroom ravioli, champignon cappuccino, foie gras cubes,  
chestnut crumble, sage*

*Barbera d'Alba, Massolin 2022*

### **Third Course**

*Ragout of Venison, celery root, salsify, cauliflower,  
potato mousse, truffle*

*Barolo "Serralunga" Massolino 2020*

### **Fourth Course**

*Belgian cherry beer Zabaglione, dark chocolate, cherry compote*

*Moscato d'Asti, Massolino 2023*

*\$125++ per person (tax and gratuity not included)*

*Executive chef Bart Vandaele / Chef de cuisine Alexander Flores*