

# LA TERRAZZA

&

## SEACOVE WINE & SPIRITS

CELEBRATE THE OLD WORLD

SPECIAL GUESTS ~

ALBERTO TASCA / MATTEO LIVON / CRISTIANO VAN ZELLER

Lunch Event ~ Saturday, January 23<sup>rd</sup>, 2021

### RECEPTION

#### SALMONE

*Smoked salmon carpaccio, crème fraîche, quail egg, trout roe*

*Le Rose di Regaleali 2018 ~ Tasca D'Almerita*

### PRIMO

#### MERLUZZO

*Extra Virgin Olive oil poached smoked cod, swiss chard - toasted pinenuts, charred Meyer lemon  
Yellow fin, pickled cucumber, watermelon radish, sea asparagus, spicy aioli*

*Collio Friulano 2018 ~ Livon  
Leone 2017 ~ Tasca D'Almerita  
VZ Branco 2015 ~ Van Zellers*

### SECONDO

#### CARBONARA

*Fussili pasta, Atlantic lobster, applewood bacon, parmigiano reggiano, quail egg yolk*

*Riul Refosco dal Peduncolo Rosso 2016 ~ Livon  
Tascante Ghiaia Nera 2017 ~ Tasca D'Almerita  
VZ 2015 ~ Van Zellers*

### TERZO

#### AGNELLO

*Slow Roasted Australian Rack of Lamb, herb dijon encrusted, fontina scallop potato, rappini*

*Tiareblú 2015 ~ Livon  
Rosso del Conte ~ Tasca D'Almerita 2012  
CV Curriculum Vitae 2015 ~ Van Zellers*

### QUARTO

#### FORMAGGIO E DOLCE

*Taleggio, Vermeer, Aged Asiago,  
Cranberry raisin crisp, fresh fruit, candied nuts, essencia honey  
VZ 10 yr Old Tawny ~ Van Zellers*

*255.88 Per Person (includes gratuity and taxes)*