

Masie Wine Dinner

HOSTED BY RAFFAELE BOSCAINI & JAMES BORNIN

amuse-bouche

Uni Toast

hokkaido uni, umeboshi plum, shiso, brioche toast

WINE PAIRING

Masi Canavel Terre del Fae Prosecco

first course

Braised Leeks & Lovage

hazelnut romesco, citrus gremolata

WINE PAIRING

Pian Del Grison Pinot Grigio

mid course

Greenland Turbot Bouillabaisse

citrus & fennel broth, saffron rouille

WINE PAIRING

Masi Rosé

main course

Duo of Lumina Lamb

braised shoulder, grilled chop, fondant potato,
wild chicory purée, natural lamb jus

WINE PAIRING

**Masi Costasera Amarone della Valpolicella 2020
& Masi Costasera Amarone della Valpolicella 2007**

dessert

Valrhona Dark Chocolate Cake

tahitian vanilla gelato

WINE PAIRING

Masi Recioto della Valpolicella