



**CHÂTEAU LAGRANGE WINE DINNER**  
**13<sup>th</sup> March, 2024, Wednesday**

**Aperitivo al Bar**

*2018 Les Arums de Lagrange Blanc, Saint-Julien*

**Vitello tonnato**

*Piemontese veal, Mediterranean Tuna Tartar, Caviar and Capers from Punta Campanella*

意大利牛仔肉、地中海吞拿魚他他、魚子醬及意大利酸豆

*2015 Château Lagrange 3ème Grand Cru Classé, Saint-Julien*



**Strascinati di nonno Ernesto**

*Grandfather's Ernesto Strascinati, Traditional Cannelloni pasta rolls filled with eggplant, smoked Scamorza cheese and San Marzano tomato sauce*

爺爺祖傳秘方 - 傳統意粉卷釀茄子、煙燻斯卡莫扎芝士及聖馬札諾番茄醬

*2014 Château Lagrange 3ème Grand Cru Classé, Saint-Julien*



**Eliche di Gragnano**

*Eliche pasta from Gragnano, Pigeon ragout, Parmigiano foam and assorted mushrooms*

螺旋意大利麵伴炖乳鴿肉配帕瑪森芝士泡沫及蘑菇

*2013 Château Lagrange 3ème Grand Cru Classé, Saint-Julien*



**Filetto di Fassona Piemontese**

*Oberto Fassona Beef Wellington with Foie Gras*

意大利法索里威靈頓牛柳配鵝肝

*2010 Château Lagrange 3ème Grand Cru Classé, Saint-Julien*



**Selezione di Formaggi**

*Selection of Italian cheese*

精選意大利芝士

*2009 Château Lagrange 3ème Grand Cru Classé, Saint-Julien*

**\$1488**