



Gaja Wine Dinner with Giovanni Gaja
November 15th 2024

Aperitivo al Bar

2022 *Gaja Rossj-Bass Langhe DOP, Piedmont*

Vitello Tonnato

*Piemontese Veal, Mediterranean Tuna Belly Tartar, Kristal Caviar
with Capers from Punta Campanella*

意大利牛仔肉、地中海吞拿魚他他、晶鑽魚子醬及意大利酸豆

2020 *Gaja Gaia & Rey Chardonnay Langhe DOP, Piedmont*



Anatra

Mieral Duck, Foie Gras and Balsamic Vinegar 25 years

鴨胸、鴨肝、25年意大利黑醋

2010 *Gaja 'Sperss' Langhe Nebbiolo DOC, Piedmont*



Risotto

Risotto, Seasonal Mushroom and White Truffle

意式蘑菇燴飯配白松露

2010 *Gaja 'Conteisa' Langhe Nebbiolo DOC, Piedmont*



Eliche

*Eliche Pasta from Gragnano, Pigeon Ragout, Parmigiano Foam
With Seasonal Mushrooms*

那不勒斯螺旋麵伴炖乳鴿肉醬配帕瑪森芝士泡沫及蘑菇

2004 *Gaja 'Costa Russi' Langhe Nebbiolo DOC, Piedmont*



Cervo Castagne e Melograno

Wild Roe Deer, Chestnut and Pomegranate

野生鹿肉、栗子及石榴

2004 *Gaja 'Sori Tildin' Langhe Nebbiolo DOC, Piedmont*



Filetto alla Rossini

"Oberto" Fassona Beef Rossini Style

意大利法索里牛柳配鴨肝

2004 *Gaja 'Sori San Lorenzo' Langhe Nebbiolo DOC, Piedmont*

1990 *Gaja 'Sori San Lorenzo' Barbaresco DOCG, Piedmont*



Il Cioccolato

Gianduia Chocolate Tribute

意大利榛子朱古力

Gaja Grappa di Barbaresco