



New Year's Eve 2017 / 2018
In the heart of Barolo

#palascerequio



*Barolo Il Cannubio alla moda 245,
Sarmassa a 255, la Brunate a 300*

Aperitif

traditional steak tartare, fried codfish, anchoives and traditional green sauce croutons, Oysters
Served with Michele Chiarlo Metodo Classico "Pietro Chiarlo"

Steamed traditional salami and lentils

Served with Michele Chiarlo Gavi di Gavi "Fornaci" 2012 DOCG

Roasted eel with sweet and sour vegetables

Served with Michele Chiarlo Gavi di Gavi "Fornaci" 2012 DOCG

Roasted quail with Jerusalem artichokes and its chips

Served with Michele Chiarlo Nizza "La Court Vigna Veja" 2010 DOCG

Typical ravioli of Seirass cheese and butter with Alba White Truffles

Served with Hastae Barbera d'Asti "Quorum" 1999 DOCG

Slowly cooked and baked lamb with mint perfumes

Served with Michele Chiarlo Barolo "Tortoniano Riserva" 2003 DOCG

Charlotte chestnuts and persimmon sauce

Served with Michele Chiarlo Moscato d'Asti "Nivole" 2016 DOCG

Typical Panettone with chocolate cream and petits fours

Served with Michele Chiarlo Moscato d'Asti "Nivole" DOCG

New Year's Eve celebration with Champagne St Evremond

180 EUR per person