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## *Celebration* World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

**Pio Cesare Wine Dinner**  
Featuring The Cuisine Of Luisa Valazza  
2 May 2011 | 8.00pm to 11.00pm | Gaia Ristorante & Bar

cannelloni filled with prawns  
seasonal asparagus, yogurt sauce and basil oil  
*2006 Pio Cesare, Piodilei Chardonnay*

john dory fish in barbera d'alba sauce  
served with long beans in "aglietto dolce" garlic  
*2009 Pio Cesare, Barbera D'alba*

risotto "piedmontese style"  
apples, nuts and dried porcini mushrooms  
*2004 Pio Cesare, Barbera D'alba Fides*

parmigiano pannacotta with crispy parma ham  
*2001 Pio Cesare, Barbaresco il Bricco*

barolo wine braised bullock veal cheeks  
potato and lemon purée  
*2000 Pio Cesare, Barolo Ornato*

roasted venison  
red cabbage compote, juniper berry sauce and red berry jelly  
*1990 Pio Cesare, Barolo*

slow-cooked pear william  
mixed spiced ice-cream and crispy cocoa powder biscuit

petit fours

selection of nespresso grand cru  
*ristretto, lungo forte, espresso decaffienato*  
gryphon tea wgs 2011 celebratory blend

**S\$338+ per person**

All prices are subjected to 7% GST  
Citibank cardmembers are entitled to 10% off  
Menu accurate as at 19 April 2011



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