



RŪMENES MUIŽA
KANDAVA • LATVIJA

GOURMET DINNER
AT RŪMENE MANOR
SEPTEMBER 23, 2017

AMUSE BOUCHE

BAKED OYSTER, SMOKED EEL,
APPLE SABAYON, AND FOIE-GRAS CRUMBLE
*Marchese Antinori Montenisa Cuvee Royale
Franciacorta DOCG Lombardy*

SEARED WAGYU BEEF CARPACCIO
CELERY RÉMOULADE, ICELANDIC LOBSTER TAILS,
LIGHTLY SMOKED EGG YOLK
*Marchesi Antinori Tenuta Guado al Tasso
Vermentino DOC Bolgheri 2014*

SEARED TUNA SASHIMI, FOIE GRAS,
FRESH PORCINI MUSHROOMS, TRUFFLE MIRIN SAUCE
*Tormaresca Pietrabbianca Castel del Monte DOC
Puglia 2014*

ATLANTIC MACKEREL
SAUCE DE POISSON ROUGE, PROVOLONE CHEESE,
WILD MUSHROOMS, SICILIAN OLIVES, TARRAGON
*Marchesi Antinori Tenuta Guado al Tasso
Scalabrone Rosato Bolgheri DOC Tuscany 2016*

SEASONAL SORBET

SALTED BUTTER-ROASTED LAMB LOIN
AUBERGINE CAPONATA, BABA GANOUSH,
MEDITERRANEAN HERBS
*Marchesi Antinori Le Mortelle Poggio
alle Nane Toscana IGT 2011*

PISTACHIO MOUSSE, RASPBERRY SORBET, PRALINE,
PISTACHIO TROCADERO SPONGE
Prunotto Moscato d'Asti DOCG Piemonte 2015

PORCINI MUSHROOM ECLAIR, BITTER CHOCOLATE
Marchesi Antinori Tignanello Grappa Tuscany

DINNER WILL BE SERVED
BY RESTAURANT BERGS' TEAM



RESTAURANT BERGS

Dunker