



MOSIMANN'S CLUB



DINNER

Reception

Pierre Paillard Champagne Grand Cru Brut NV

Menu

Marinated salmon and Smoked Trout

*Champagne Pierre Paillard Grand cru Brut NV;
Do Ferreira Albariño , Rias Baixas, 2015, Spain*

Risotto al Fungi

Mastrojanni Brunello di Montalcino 2006

**Seared Scottish Lamb Loin with Braised Shoulder
Rosemary infused Red Wine sauce
Market vegetables**

*Chateau Larrivet Haut-Brion, Pessac Leognan, 2000
Domaine de Trévallon, Bouches du Rhone 2004*

Amuse Bouche of Bread and Butter Pudding

Tokaj Classic Winery Aszu 6 puttonyos 2006

Peppered Pineapple, Crème de Cacao sauce, Vanilla ice cream

Moscato d'Asti Elio Perrone 2015

Coffee, Petit Fours