

# ~ ~ Chef's ~ ~ TABLE

## — ITALIAN DINNER —

**TOMATO MOZZARELLA TERRINE (V)** Pesto, Asiago Crouton

Paired with **SHERRY COBBLER**

5 Sherries, Carpano Dry, Orange, Berries

**LOBSTER RISOTTO** White Truffle, English Peas, Parmegiano Regiano

Paired with **CHURCHILL MARTINI**

St George Terroir Gin, Carpano Dry, Castelvetro

**WILD MUSHROOM and ASPARAGUS SALAD (V)** Crispy Goat Cheese

Paired with **AMERIANO**

Carpano Bianco, Bruto Americano, Demerara

**SHRIMP SCAMPI** White Wine, Lemon Zest

Paired with **GIN SPRITZ**

St. George Botanivore Gin, Carpano Classico, Taittinger

**BRAISED LAMB SHANK** Kalamata Olives, Polenta

Paired with **MANHATTAN**

Toz Punt e Mes, St George Dry Rye Gin, Fernet Branca, Curacao

**ESPRESSO SOUFFLE (V)** Grand Marnier Whipped Cream

Paired with **BRANDY ALEXANDER**

Strevocchio Branca, Crème De Cacao, Branca Menta

Carpano Antica, Mole Bitters

**FERNET-BRANCA**

**PACIFIC  
HIDEAWAY**

FONDATA IN TORINO NEL 1756  
**CARPANO  
DRY**  
IL PRIMO VERMUT

**STRAVECCHIO  
BRANCA**