

proposal for wedding menu

GUESTS ARE GREETED WITH AN ELEGANT BUFFET WHERE WE WILL SERVE:

Martini goblets filled with a salad of mixed vegetables and natural organic yogurt with ginger

A RUSTIC CORNER WITH:

salame della duja (pork salami preserved in lard), rosettes of cooked ham and muletta (cured pork loin) from Monferrato served with fresh fruit in season matured toma cheeses from Bra and sheep's ricotta cheese served with chestnut honey and Piedmont pickled fruit

Puff pastry with goat's cheese and ginger

cartouches of vegetables in batter

Glasses of Sparkling and Dry Erbaluce wines from the Serra.

AFTER THE BUFFET WE WILL SERVE:

Fillet of tenderized Fassone beef from Piedmont with mixed wild leaf salad and slivers of grana cheese from Cuneo

Risotto made with Barolo wine

Gnocchetti dumplings with Gorgonzola cheese

Braised Fassone veal cheek and potato gratin

Semifreddo ice cream cake with gianduia (hazelnut chocolate)

and dark chocolate served with raspberry sauce

Millefeuille of nougat

Coffee or ginger tea served with red krumiri biscuits from Casale