



Barolo at The Pheasant Hotel

18 November 2011, 7pm

Enotria Winecellars, London offer an opportunity to experience a real treat in terms of elegant and rare Barolos. Cyriaque Lajoinie will provide the insight behind his selections of old vintages to accompany Peter Neville's autumnal menu.

Roero arneis Serra Lupini

Savoy Cabbage Velouté, Brown Butter

Beetroot-cured Organic Salmon, Egg Yolk Emulsion, Fennel, Salmon Eggs

Eremo Langhe Rosso Fontanafredda 2007

Roast Sirloin, Pommes Anna with Black Truffles, Watercress, Wild Mushrooms

Barolo Sorano Ascheri 1996, 1999, 2000

Castelmango and Pickled Pears

Barolo Cannubi E.Pira 2006

Damson Parfait, Bitter Chocolate, Honeycomb, Rosemary

Moscato d'Asti Biancospino La Spinetta 2010

£90 per head

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