



THE
HERMITAGE
JAKARTA

A Tribute Portfolio Hotel

Serata del Barolo

Barolo Wine Dinner
Tuesday, 28th November 2017
Courtyard, 7 PM

Terrina di Astice

Lobster and Salmon Ballotine, Alaskan King Crab and Citrus Salad
paired with Marchesi di Barolo, Roero Arneis 2015 DOCG

Tartufo d'Alba

*Parisian Gnocchi, Foam of Fontina Cheese,
Toasted Hazelnuts, Shaved White Alba Truffle*
Marchesi di Barolo, Barolo Riserva 2009 DOCG

Tagliolini e Faraona

Italian Egg Pasta, Guinea Fowl, Herb Gremolata
paired with Domenico Clerico, Ciabot Mentin Ginestra 2006 DOCG (RP 97 pts)

Variazione di Vitello

*European Veal cooked two ways, Semolina Cake,
Chestnuts, Javanese Spices*
paired with Marchesi di Barolo, Barolo Cannubi 2005 DOCG (WS 91 pts)

Soufflé al Gorgonzola

Gorgonzola Cheese Soufflé, Apple Textures, Walnuts
paired with Domenico Clerico, Barolo Percrestina 2004 DOCG (RP 97 pts)

Coffee • Tea

Petit Four

Francesco Greco Director of Culinary



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VEGETARIAN MENU

Crocchette di Verdura

Vegetables Curry Perkedels, Mint and Coriander Salad
paired with Marchesi di Barolo, Roero Arneis 2015 DOCG

Tartufo d'Alba

*Parisian Gnocchi, Foam of Fontina Cheese,
Toasted Hazelnuts, Shaved White Alba Truffle*
Marchesi di Barolo, Barolo Riserva 2009 DOCG

Tagliolini e Funghi

Italian Egg Pasta, Mushroom Ragout, Herb Gremolata
paired with Domenico Clerico, Ciabot Mentin Ginestra 2006 DOCG (RP 97 pts)

Risotto d'autunno

Autumn Vegetables Risotto, Chestnuts and Basil Pesto
paired with Marchesi di Barolo, Barolo Cannubi 2005 DOCG (WS 91 pts)

Soufflé al Gorgonzola

Gorgonzola Cheese Soufflé, Apple Textures, Walnuts
paired with Domenico Clerico, Barolo Percristina 2004 DOCG (RP 97 pts)

Coffee • Tea

Petit Fours

Francesco Greco Director of Culinary