



THE
HERMITAGE
JAKARTA

A Tribute Portfolio Hotel

Serata del Barolo

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

Terrina di astice

Salmon and Lobster Ballottine, Alaska King Crab and Citrus salad
Marchesi Di Barolo Roero Arneis 2015

Tartufo d'Alba

*Foam of Fontina Cheese, White Alba Truffles,
Parisian Gnocchi, Toasted Hazelnuts*
Marchesi Di Barolo Barolo Riserva 2009

Tajerin Piemontesi

Traditional Thin Egg Noodle, Guinea Fowl Ragout and Herbs Gremolata
Domenico Clerico Ciabot Mentin Ginestra 2006 : RP 97

Auntunno Gourmet

*Tasting of European Veal, Semolina Cake,
Chestnuts, Light Javanese Spices*
Marchesi Di Barolo Barolo Cannubi 2005 : WS 91

Soufflé al Gorgonzola

Apple Textures, Walnuts, Gorgonzola Cheese
Domenico Clerico Percristina 2004 : RP 97

Coffee, Tea

Petit Fours

Francesco Greco Director of Culinary

WS : Wine Spectator
RP : Robert Parker