



ZENI ITALIAN WINE DINNER

TO START

Tartare of Marinated Salmon

Pickled cucumber, whipped crème fraîche, lemon pearls,
caviar and mustard leaves

Soave doc Classico Vigne Alte, Zeni

TO FOLLOW

Red Wine–Braised Shorthorn Beef Cheek

Truffle pomme purée, black cabbage,
orange-glazed sand carrot, Bordelaise sauce

Amarone della Valpolicella doc Barriques, Zeni

TO FINISH

Ivoire White Chocolate Cheesecake

With macerated strawberries, strawberry sorbet,
caramelised white chocolate, strawberry jellies

Bardolino doc Classico Vigne Alte, Zeni