



Bailliage de Greater Miami

FIOLA MIAMI

November 10, 2019



RECEPTION

STUFFED GOUGÈRE

Truffle Mousse

SMOKED SALMON

Cucumber Labneh

PROSCIUTTO di PARMA

Heirloom Melon

DINNER

WILD HAMACHI

Fresh Wasabi, Butterfly Pea, Sea Salt

2014 Nova Serra Greco di Tufo, Mastrobernadino

BEEF SHORT RIB AGNOLOTTI

*Matsutake Mushrooms, Brasato Sauce,
Toasted Alba, Hazelnuts, Fossa Cheese*

2007 Fonterurtoli Chiani Classico, Mazzeri

FISHERMAN'S STYLE SPANISH BRANZINO

Clams, Artichokes, Red Peppers, Brodetto

2008 Crognolo, Ponti Setti

CHOCOLATE MARCHESI

*Creamy Terrine of Dominicana Chocolate,
Sicilian Pistachio, Fior Di Latte Gelato*

2007 Agricolturi del Geografico Vin Santo