



VISTA

DINNER WITH ALBA WHITE TRUFFLE AND PIEDMONT WINES

The Italian region of Piedmont boasts an incredibly rich terroir, with a climate and soil that yield some of the finest grapes and gastronomic delights. The Chefs at Lily of the Valley celebrate these culinary treasures in a dinner that showcases the Alba white truffle, complemented by the region's prestigious wines.

Menu - 249€ excluding beverages

Wine package - 130€

Food & wine pairing menu - 379€

STARTER

Artichoke cappuccino, white truffle toast and Lardo di Colonnata - 54€

Muraje «Sumié» DOC Carema 2018 rouge - 25€

MAIN COURSES

Potato gnocchi with Red Cow Parmesan,

gravy and grated white truffle - 82€

Pio Cesare «PIO DI LEI» DOC Langhe 2020 blanc - 25€

Gently poached free-range chicken in a full-flavored broth,

with fall vegetables, sauce and Alba white truffle - 89€

Prunotto DOCG Barbaresco 2007 rouge - 45€

DESSERT

Warm, light-as-air chocolate biscuit, praline with Piedmont hazelnuts,

Alba white truffle and vanilla ice-cream - 32€

Oddero «Villero» DOCG Barolo 2017 rouge - 45€