



## 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*