

# Le Terre

## Fine Dining 10 October 2022

The first Fine Dining celebrates the arrival of autumn and its fruits grown in the lands of Bergamo. With this exclusive 4-handed menu, the Executive Chef Enzo Pettè and the Guest Chef JRE Werner Croymans from Somm Restaurant (Uden, Netherlands) kick off the first Fine Dining as a tribute to Illuminated City Bergamo and Brescia: Italian Capital of Culture 2023

### TASTING MENU

#### AMOUSE-BOUCHE

Limousine Tartar from Bergamo with salted egg and yolk biscuit

Bon Bon of salami paste and dried fruit (salami is typical of Bergamo)

Potato tartlet with egg yolk cream, crispy bacon from Bergamo, cheese foam

Pumpkin crackers with Taleggio foam

∞

#### STARTER

Autumn Leaf with Porcini mushrooms and marinated scampi

Trout with fermented kale, coconut cream, dill

∞

#### FIRST COURSE

Risotto with Coffee Powder, Raspberries, Pumpkin, Blue Surfin fondue and guinea fowl

∞

#### MAIN

Quail on carcass, candied leg with beer lacquer, chervil tuber, puree of trompèt de la mort, herb oil and chicory

∞

#### DESSERT

White fig and ficatum chocolate

Eucalyptus sugar galette, Bergamot granite with mint, honey caramel, poached pear and white chocolate mousse