

# Le Terre

## Fine Dining 14 March 2023

With this Fine Dining we celebrate the arrival of spring and its fruits that are cultivated in the lands of Bergamo. An exclusive 4 hands menu created by the Executive Chef Enzo Pettè and Chef JRE Guest Antoine Guilmot of Restaurant Nowa (Belgium) that celebrates Bergamo and Brescia: Italian Capital of Culture 2023

### TASTING MENU 5 COURSES

#### AMOUSE-BOUCHE

- Goose foie grass with strawberry and spicy lemon salad
- Stuffed biscuit with smoked sturgeon, rocket and citrus vinegar
- Caviale
- Veggie Caviar and Pickles Cream
- Salty «Croustillon»

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#### STARTER

- Crunchy Borage leaf with vegetable expression
- Pink Asparagus, oyster béarnaise with shiso, air-cured beef Bresaola, condiment

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#### FIRST COURSE

- Risotto with Pink Asparagus from Mezzago with raw Prawns and Bergamo bacon

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#### MAIN COURSE

- Potatoes cannelloni and dill smoky cream, Beef Breeding of Bergamo, and Calvisius sturgeon Caviar

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#### DESSERT

- Pre-dessert* Strawberry mustard compote with strachitunt
- Dessert* Mango, Vanille, Ginger and White Chocolat

**JRE**  
JEUNES RESTAURATEURS



**BERGAMO  
BRESCIA**  
Capitale Italiana  
della Cultura



PARTNER ISTITUZIONALI  
MINISTERO  
DELLA  
CULTURA



Fondazione  
CARIPLO



MAIN PARTNER

INTESA  SANPAOLO



PARTNER DI SISTEMA



PARTNER DI AREA

