

Le Terre

Truffle's nuances: the foliage comes to the table 13 October 2023

On Friday, October 13th, the scents of autumn will envelop you in an unprecedented food and wine event at Le Terre Restaurant. A unique 5-course menu full of taste will come to life thanks to **Chef Enzo Pettè's** unique style combined with the culinary flair of **Anton Blaas**. **The truffle will be the absolute protagonist** of the evening, tying land and sea to every course. A tasty experience in the name of **sustainable territoriality**, in the frame of **Bergamo Brescia Capital of Culture 2023**.

TASTING MENU 5 COURSES

AMUSE-BOUCHE

Truffle, cauliflower, mousse with parmesan and leek **Anton Blaas**
Raw Scampo in Salt, Truffle, Almond Water and Celery **Anton Blaas**
Potato Crisp with Quail Egg and Truffle Potato Mousse **Enzo Pette'**
Anchovies stuffed with bread, dried tomatoes and smoked tomato sauce **Enzo Pette'**

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STARTER

Marinated red tuna, truffle, basil sauce, pine nuts and beef consommé **Anton Blaas**

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FIRST COURSES

Stuffed red tortelli with truffle pumpkin **Enzo Pette'**
Risotto with truffle and cocoa **Enzo Pette'**

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MAIN COURSE

Turbot with truffle and hazelnut butter, crunchy hazelnut, apple and chard **Anton Blaas**

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Dessert

Sweet garden **Enzo Pette'**

Acqua Panna and San Pellegrino, Wines and coffee included

€ 190,00 p.p.

Limited seats

Reservations with deposit 30€ per person

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