

# Le Terre

## **Gourmet Tasting Menu 21<sup>st</sup> May: one taste leads to another...**

The Michelin-starred Chef Enzo Pettè of Le Terre Gourmet and the imaginative Chef Edoardo Codalli of the Clu restaurant in the Clanezzo Castle propose an unconventional four-handed dinner.

A succession of tastings that will allow you to savor a tasting of 16 unusual and surprising combinations of meat and fish.

### **Seafood tastings**

Raw prawn, cocktail sauce, shrimp and beetroot powder,  
pink chicory and pomegranate gel

Crispy cuttlefish with Grand Marnier and orange sauce

Elderberry lettuce heart stuffed with marinated shrimp scampi

Amberjack with onion gel and truffle salmon roe

Artichoke, burrata cheese soup, lemon caramel and licorice powder

### **The sea meets the mountain**

Squid and beef liver skewer, herb breadcrumbs and lemon mayonnaise

Risotto with shallots, oyster sauce and balsamic vinegar

Herb ravioli stuffed with guinea fowl, 'Nduja sauce and lard drops

### **Mountain tastings**

White asparagus with sweetbreads and saffron mousse

Giant sheep from Bergamo: tartare in waffle with garlic mayonnaise, chocolate  
and cherries

Casoncello croquette

Shredded thigh and potato mousse

Beef in oil with Java long pepper potato cream

Cotechino sausage with Marsala wine mousse and sweet and sour drops

### **Desserts**

Small chef's pre-dessert

Caprese cake