

THE
BOSTONIAN
RESTAURANT

Gaja Wine Dinner Menu (24 February 2012)

PIERRE MONCUIT CUVÉE HUGUES DE COULMET BRUT N.V.

LAYERED LOBSTER AND SCALLOP

gold pea tendrils, caviar cream

GAJA ROSSJ-BASS LANGHE CHARDONNAY 09

PROSCIUTTO WRAPPED COD

coriander seed braised vegetables, mizuna leaves, chicken jus

GAJA CA'MARCANDA PROMIS 09

ROULADE SHORTRIB

chanterelle risotto

GAJA CA'MARCANDA CAMARCANDA 04

DUCK CONFIT CANNELLONI

roast celeriac and pear

GAJA BARBARESCO 07

TRUFFLE CRUSTED VEAL MEDALLION

petits oignons and leeks, black garlic

GAJA DARMAGI CARBERNET SAUVIGNON 06

BUTTERMILK PANNACOTTA

apple soup, caramel wafer

GAJA GRAPPA DI CHARDONNAY

HK1,898 per person

Subject to 10% service charge