



GOLF CALVIA

**Gourmet Dinner with wine pairing:  
Spain vs. Italy  
30<sup>th</sup> of October 2024**

Parma vs Iberico ham  
Bruschetta vs crystal bread  
Italian Aceto vs Aubocassa olive oil (arbequina)

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Vitello Tonnato with truffle and a twist:  
red tuna, veal cream and capers

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Carpaccio of Soller prawn, black rice,  
aioli, olive oil and chives

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Saltimbocca of turbot, eggplant,  
sage and red pepper purée

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Slow-cooked suckling lamb, Spanish pisto vegetables,  
confit potato and rosemary jus

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Ricotta-honey-Parfait,  
pistachio biscuit and zabaglione

**Spanish wines:**

1942 Marqués de Murrieta Ygay  
1970+1995 Vega Sicilia Unico  
2012 Dominio de Pingus  
2012 Bodega Contador  
1946 Toro de Albala

**Italian wines:**

1999 Bondi Santi Brunello  
2004 Giacosa Red Label La Rocche Riserva  
2005 Giacosa Falletto di Serralunga  
1998 Sassicaia  
2011 Ornellaia  
2011 Saffredi