



# BAVA WINE DINNER MENU AT FOUR SEASONS

MONDAY, MARCH 8<sup>TH</sup> 2010

FOUR SEASONS HOTEL  
*Vivaldi Restaurant*  
LIMASSOL – CYPRUS

## Featuring

EXECUTIVE CHEF  
PANICOS HADJITOFIS

WINE PRODUCER  
ROBERTO BAVA

## MENÙ

### Aperitivo

THOU BIANC, PIEMONTE DOC CHARDONNAY



*Artichoke and Ricotta Cheese Tortellini served with Sage Butter and Pecorino Cheese*



ALTESERRE, MONFERRATO DOC BIANCO

*Pan-roasted Loin of Lamb with Lavender Crust, marinated Aubergines and Fondant Potatoes, Lamb Jus with Taggiasche Olives*

VIGNETI DI CADODO, MONFERRATO DOC ROSSO



*Moscato d'Asti Sorbet*  
BASS TUBA, MOSCATO D'ASTI DOCG

*Mature Italian Cheese, Honey and Hazelnut Puree*  
CONTRABBASSO, BAROLO DOCG



*White Chocolate Mousse scented with Malvasia, Blueberry Yogurt Cream, served with Almond Cake and Rose Petal Gelato*

MALVASIA DI CASTELNUOVO DON BOSCO DOC

Coffee & Petit Fours

**SPECTUS**  
WINE & SPIRITS CONSULTANTS  
*Chefferson's Choice*  
Nella più importante

  
FOUR SEASONS  
HOTEL  
*the finest in the world*  
CYPRUS

*Roberto Bava*

**BAVA**  
www.bava.com