

FABIO'S TABLE: EUROPEAN HOLIDAYS TRADITIONS ~ TRADITIONAL MENU:

RECIOTTO POACHED FIGS, FIGS PATÉ, GOOSE À L'ORANGE & MIEL

. Pair: "La Folie" Sparkling Rosé, Mirabeau / Vin de France · France

LENTIL PANCAKE, POTATO MASCARPONE CREMA, ITALIAN COTECHINO SAUSAGE, CARAMELISED TROPEA ONIONS

. Pair: Misto Mare White, Alois Lageder / Dolomiti · Italy

BAKED FIDEUA, ARTICHOKE AND ASPARAGUS, PISTACHIO SAUCE

. Pair: Bestizo Mencia, Emilio Moro / Bierzo · Spain

SCHWEINEBRATEN (SLOW DARK BEER BRAISED PORK SHOULDER), JUNIPER BRAISED RED CABBAGE, SPICE AIOLI

. Pair: Spätburgunder Rotwein Trocken, Wittmann / Rheinhessen · Germany

FANTASIA LILLET: LILLET BLANC CANELÉ (FRENCH PASTRY), LILLET ROUGE & DRY FRUITS SAUCE, SOUR CREAM

. Pair: Lillet Rosé / Podensac · France

FABIO'S TABLE: EUROPEAN HOLIDAYS TRADITIONS ~ PLANT-BASED MENU:

RECIOTTO POACHED FIGS, FIGS PATÉ, MUSHROOM "GOOSE" À L'ORANGE & MIEL

. Pair: "La Folie" Sparkling Rosé, Mirabeau / Vin de France · France

LENTIL PANCAKE, POTATO "MASCARPONE" CREMA, ITALIAN STYLE VEGGIE SAUSAGE, CARAMELISED TROPEA ONIONS

. Pair: Misto Mare White, Alois Lageder / Dolomiti · Italy

BAKED FIDEUA, ARTICHOKE AND ASPARAGUS, PISTACHIO SAUCE

. Pair: Bestizo Mencia, Emilio Moro / Bierzo · Spain

TOFU SCHWEINEBRATEN (SLOW DARK BEER BRAISED MARINATED TOFU), JUNIPER BRAISED RED CABBAGE, SPICE AIOLI

. Pair: Spätburgunder Rotwein Trocken, Wittmann / Rheinhessen · Germany

FANTASIA LILLET: LILLET BLANC BANANA CANELÉ (FRENCH PASTRY), LILLET ROUGE & DRY FRUITS SAUCE, SOUR CREAM

. Pair: Lillet Rosé / Podensac · France