

SPONSOR SPEAKER DINNER



44 E 32nd St. Floor 4 New York, NY 10016

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CELEBRATING SPRING

Rosé wine is very versatile and can be drunk as a refreshing appetizer, after a hard day's work, or to accompany some lighter dishes such as salads, carpaccio, or smoked salmon.

Its lightness, present in its beautiful light pink color in the floral, fruity, and intense aromas and in its delicate palate, with a very balanced alcoholic content, makes it ideal for those moments of relaxation and meeting with friends, or a meal in family.

We selected Rosé Berne Esprit Mediterranée 2016 to celebrate spring, as we think it is a wine of exceptional quality in its price category, and will surprise even the most demanding palates. Bonovino Club.

APPETIZER

Beans with Sundried Meat and Provence Vegetables

MAIN COURSE

Chicken Supreme on Baiana Style: Prawns Sauce with Mashed Potato and Fresh Coconut

DESSERT

Traditional Vanilla Cheesecake with Fruit Sauce

COFFEE, TEAS, PETIT FOURS

APPETIZER

Gourmand Plate: Bresaola, Parmesan Slices, Brie Cheese with Fruit Chutney, Guacamole, Apricot with Goat Cheese and Pistacchio with Foccacia Toast

MAIN COURSE

Steamed Salmon with Sweet Mashed Potato and Wassabi Mousseline

DESSERT

Chocolate Mille Feuille with English Cream and Raspberries Mousse

COFFEE, TEAS, PETIT FOURS

