



ANZANI
NEW MEDITERRANEAN CUISINE

FOOD AND CHAMPAGNE PAIRING MENU

Vertical Champagne Tasting

Moet & Chandon Brut Imperial The Living Legend 1869

The flagship of Moet & Chandon since 1869, Brut Imperial is the most accomplished and universal expression of its style. Its assembly is of over 200 crus, creating a perfect balance of 3 champagne grape varieties (30% to 40% Pinot Noir, 30%-40% Pinot Meunier, 20% to 30% Chardonnay). The palate is seductive, richly flavourful and smooth combining generosity and elegance, fullness and finesse, revealing the magical balance of champagne. It can be served as a prelude to dinner and all the way through to dessert. It is perfect with dumplings, shellfish, custards and or fish in light sauces.

Moet & Chandon Grand Vintage 2000 Distinguished Spirited and Mischievous Champagne

Moet & Chandon Grand Vintage is the 67th since the launch of the first vintage in 1842. The initial power, forthright, imposing, raw yet gradually dissolves into warm, rich and creamy opulence, vibrating in a crisp finale with lingering hints of sap and liquorice. The blend is 50% Chardonnay, Pinot Noir 34% and Pinot Meunier 16%. This champagne is best paired with robust dishes with full roundness of flavor. Cheese inspired dishes compliment the full body of the champagne.

Moet & Chandon Grand Vintage 2000 Rose A Wonderful Combination of Serenity and Generosity

Moet & Chandon Grand Vintage Rose is the 36th since the launch of the first Rose Vintage in 1920. It is assertive and complex and mature. Its colour is an elegant pink gold, enlivened with iridescent swirls. The blend is 41% Pinot Noir, 39% Chardonnay, and 20% Pinot Meunier. On the nose its aroma is revealed by layer, first hints of small crisp red fruits slowly open up to aromas of black fruits.



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THE TASTING MARRIAGE

First Impression

Crayfish, rosemary and lemon essence Risotto Croquette with Truffles Paste
Moet&Chandon Brut Imperial

Warm Appetizer

Brule of Foie-Grass on Ring of crispy cracker with French haricot beans
Moet&Chandon Brut Imperial

Dumpling

Sweet Potato Gnocchi roulade, stuffed with Wild Mushrooms and Walnut mascarpone cheese sauce
Moet&Chandon Grand Vintage 2000

Taglio

Sparkling Brut Granita in Passion Fruit nectar

Main

Milk Feed Lamb Cutlet and Bitter Chocolate Envelope Pasta Ratatouille on Mustard and Anise Sauces
Moet&Chandon Grand Vintage 2000

Cheese Course

Peppered Grissini with Capra cheese on Marsala Wine Sabayon and honey
Moet&Chandon Grand Vintage 2000 Rose

Sweet Study in Lemon

Citrus Chef Fantasy Defile
Moet&Chandon Grand Vintage 2000 Rose