

# WINE DINNER WITH DONNAFUGATA

9 OCTOBER 2025

195 per person

## GILLARDEAU NO. 2 OYSTER

*Green apple and kombu jelly*

*Etna Bianco Doc, Sul Vulcano, Donnafugata 2022*

## RED MULLET CARPACCIO

*Fresh shiso, foie gras and confit celeriac, yuzu dressing*

*Sicilia Doc Bianco, Vigna di Gabri, Donnafugata 2023*

## AGED CHICKEN

*Meat jus, champagne and yeast emulsion*

*Terre Siciliane Igt, Tancredi, Donnafugata and Dolce&Gabbana 2020*

## PIGEON FROM ANJOU

*Blackcurrant gel, dill condiment, liver pate*

*Sicilia Doc Rosso, Mille e una Notte, Donnafugata 2020*

## ROASTED APRICOT MARMALADE

*Rosemary, lavender essence, apricot sorbet*

*Passito di Pantelleria Doc, Ben Ryé, Donnafugata 2022*

*All menu items are subject to change according to seasonality and availability.  
Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.  
A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT.*