

White Truffle Season Kicks Off With Opening Dinner at Nicholini's

Tuesday, 27 September, 2016. 4:00 pm

Enjoy white truffle season with a special five-course dinner and five wines at Nicholini's.



White truffle season officially kicks off on the 22nd of September 2016 and Abrate and Sons, one of Hong Kong's biggest truffle importers have flown in the Tartuflanghe White Truffles to celebrate this occasion. Abrate and Sons is the key supplier of white truffles to many of the top Italian restaurants in the island, including Conrad Hotel's Italian restaurant- Nicholini's where **Chef Luca de Berardinis** has created a special five-course dinner menu with white truffles as the main star. **The dinner is paired with five wine from the Marchesi di Barolo wine estate in Italy.** To mark this opening dinner, diners were treated with the performance by award-winning Italian soprano Michela Antonucci. Check with the hotel for the full schedule of truffle and music dinner events that they have lined-up.

Details:

Price: HK\$1,138

Venue: Conrad Hotel, Pacific Place, 88 Queensway, Admiralty, Hong Kong

To book: + 852 2521 3838

Nicholini's Pairing Menu



Beef tartar with fried egg yolk, tangerines and celery salad
Marchesi Di Barolo Madonna Del Dono DOC Dolcetta D'Alba 2015



Piedmont onion soup
Marchesi Di Barolo DOC Roero Arneis 2015



Tajarin pasta with alpine butter, white truffle and marjoram
Marchesi Di Barolo Tradizione DOGC Barbaresco 2012



Brasato beef in barolo sauce
Marchesi Di Barolo Tradizione DOCG Barolo 2009



Bonnet and hazelnut chocolate
Marchesi Di Barolo DOCG Asti Spumante NV

Coffee or tea served with Nicholini's biscottin E Cioccolatini