

# Burleigh Court & Tenuta Santomè

## Wine Pairing Dinner

*A five-course gastronomic journey through the wines of Veneto, paired with dishes crafted to highlight their character.*

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### Aperitivo

#### Santomè Prosecco Brut

*Fresh, crisp and elegant, Santomè's Prosecco shows lively citrus, green apple and fine bubbles — a perfect aperitivo to awaken the palate.*

**Dish:** Whipped cod brandade, gently salted and folded with olive oil, served on crisp crostini with lemon zest and chive oil

*(Vegetarian alternative: whipped goat's cheese, honey-roast hazelnuts and bitter chicory leaf for balance)*

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### First Course

#### Santomè Anna 6 (Riesling–Chardonnay blend)

*A rare blend in Veneto, this wine marries the bright acidity and floral lift of Riesling with the roundness and subtle vanilla of Chardonnay, creating balance and elegance.*

**Dish:** Citrus-cured sea trout, delicately paired with shaved fennel and dill crème fraîche, finished with pearls of trout roe to echo the wine's lively freshness

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### Second Course

#### Santomè Pinot Grigio

*This is Pinot Grigio as it should be — textured, mineral and expressive, with pear, almond and a subtle savoury finish that surprises and delights.*

**Dish:** A single large raviolo of wild mushrooms and ricotta, dressed in sage-infused brown butter and scattered with toasted walnuts — earthy, nutty flavours to mirror the wine's depth

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### Third Course

#### Santomè Cabernet Sauvignon

*Cabernet thrives here on the Venetian plains, producing a wine of cassis, dark cherry and spice, with polished tannins and a long, structured finish.*

**Dish:** Roast loin of venison, cooked to tenderness, with silky celeriac purée, tart blackberries, and a bitter chocolate jus — a composition crafted to meet the wine's richness and depth

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## Finale – Cheese & Dessert

### Santomè Raboso Parcel 912

*Raboso is a native Venetian grape, historically known as “the traveller’s wine” for its longevity. Parcel 912 shows sour cherry, spice and firm tannins, making it ideal with bold flavours.*

**Dish:** A duo of aged Asiago and Gorgonzola dolce, served with walnut bread and quince paste — balancing richness with the wine’s grip and tang

### Santomè Passito di Raboso

*This sweet wine is made from air-dried Raboso grapes, yielding layers of amarena cherry, dried fruit, balsamic spice and velvet sweetness.*

**Dish:** Amarena cherry and dark chocolate tart with mascarpone cream — an indulgent finale that echoes the Passito’s intensity while keeping harmony on the palate