



# THE DOMINICAN INVITES

WINEHOUSE ANTINORI

CHAMPAGNE PALMER&CO

TABLE ARTIST; LUCIE CLAUDIA

One of the most dazzling wine houses in Italy will host for you an unforgettable evening,  
Together with our exclusive partner in the Champagne region and table artist, Lucie Claudia

We are glad to present you the first *Art Dinner*

“When ART becomes an EXPERIENCE”

Book your table,

  
ANTINORI  
10th GENERATION

*Palmer & Co*  
CHAMPAGNE

## Menu

Green Apple - crab Roll  
Foie Gras Sfère - turron - figs  
Gazpacho - clams

Crab Tartar- cucumber- Belgian Caviar

Tête de Moine - roasted beetroot -flowers

Turbot- red romesco - green asparagus- olive espuma

Slow-cooked Veal- Port Sauce - smoked shallots puree- carrot

Elderflower Espuma- flower meringue -Champagne poached peach.

## The Wines Presented

Champagne Palmer&Co Grand Terroir  
Castello Della Sala San Giovanni Orvieto Classico Superiore  
Prunotto Barbera D'Alba  
Antinori Cervaro della Sala 2022  
Magnum Tignanello 2018  
Antinori Muffato della Sala

Event Details  
28 & 29 March 2025  
Time : 19:00 – 23:00

Where : Grand Lounge restaurant -The Dominican  
Seats are limited to 50 guests—reserve your spot now.

We look forward to welcoming you for the first edition of our Art Dinner

*Culinary greetings,  
The Dominican, Champagne Palmer & Co, Antinori and Lucie Claudia*

*Price Menu 189€*