

Friday, November 21, 2014

# The Champagne meets the Sea

2 Parts



**Location:** Hostaria le Repubbliche Marinare

**Star della serata:** Champagne Magnum 1983-30 Anni sui lieviti  
"Marc Chauvet"

**Guest Star:** Champagne Magnum Extra Brut 1er Cru  
"Roger Manceaux"

Metodo Talento Magnum Giulio Ferrari  
Riserva del Fondatore 2002 "F.lli Lunelli"

Champagne Magnum Jacquesson  
Cuvée n° 736 "Jean-Hervé Chiquet"

Metodo Classico Magnum Recioto della  
Valpolicella 1998 "Villa Rinaldi"

## Trailer:

Aperitif: Ratafia de Champagne with prawn skewer  
in brik pastry

Triumph of Cruditeè of sea in cascade with:

- Oysters Romans variety Titus
- Carpaccio of Poor fish & noble fish
- Mixed crustaceans (shrimp Scampi, slipper lobster, prawns, crayfish).
- Mini burgers of fresh tuna with mayonnaise of yogurt

## Trailer:

Risotto with lobster and Prosecco on Yeasts "Varaschin" to creamed beetroot

Nettle spaghetti with creamy reduction of clam with brunoise of fresh tuna and crispy  
breadcrumbs with citrus fruits

Turban of three fish (sea bass, tuna and mullet fish roe) on green lagoon

## Epilogue:

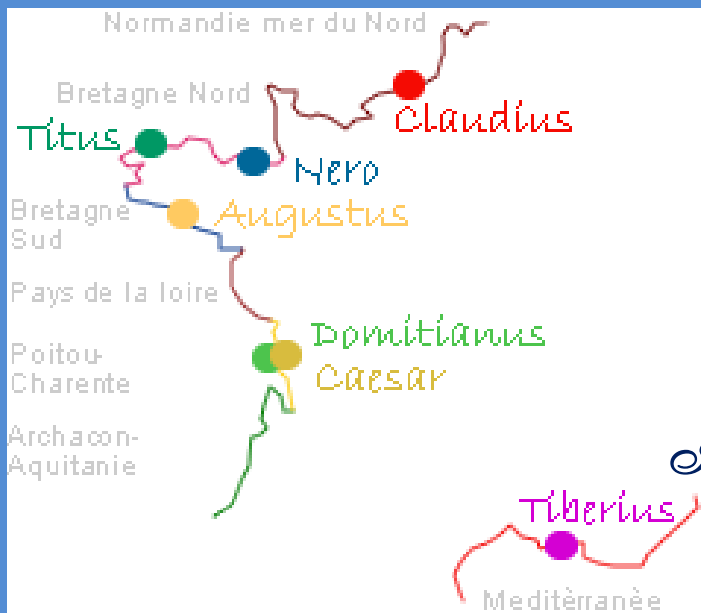
Pear at the belle Helene and small millstone meringue with chocolate brandy "Williams"

**Editing:** Chef Hossain Dulal

**Directed by:** Giuseppe Di Marcantonio



**Ticket € 130**



*Oysters,  
in the time of love,  
open almost yawning,  
fill with dew which fertilizes,  
and give birth to pearls ...*

*I recommend consuming them covered with snow,  
so as to mix the tops of the mountains  
and the depth of the sea ...*

*(Pliny the Elder)*

## How to enjoy them

" It will be said that the pain gives certain souls a kind of consciousness. Such as lemon at the oysters"

You eat from the shell with a slight undertow - a kiss of Judas - before laying in the middle of the tongue. Push the fruit to the palate lingering for a moment to allow the temperature difference of the crystalline melt and drop off on the taste and appreciate the juice flavor, acidity. Then you slide the clam between the molars slightly open. It still lingers a moment and now you can only tighten your teeth, slowly, gently, with pleasure. A moment of reflection and a shot yet. Will do five or six thrusts of the molars before swallowing the firmness of the meat to taste and aftertaste . That there is cruelty in all of this is likely , it is inevitable. The best time to taste them go from 3rd to 5th day from escaping from the water, since the loss of the liquid superfluous allow the exaltation of the true taste. The oysters will keep for about 12 days and closed at the right temperature ( between 5 and 15 degrees). The shellfish must be alive at the time of the tasting , you can see from the contraction of the muscle to the contact. Oysters must not be opened at the last minute, but preferably half an hour (maximum 2 hours) before serving. The first water must be disposed of, and must be given time to shellfish "redoing its water".

### Oysters Titus



Basin oyster-culture - Carantec - Brittany North

Raised in the Bay of Morlaix, in the department of Finistère, in an area where tides affect the best on oyster farms.

Features Palate: Meat soda, very soft in the mouth, with a strong taste of seaweed.

## Champagne 30 Ans Magnum Millesime 1983 "Marc Chauvet"



After the first time, in 2012, that Clotilde and Nicolas decided to open some of their finest jewels family histories: 10 magnum prepared in 1982 by the founding father of Marc Chauvet! Unique pieces, numbered, a festival of bubbles, the flavors and aromas for this inimitable champagne 30 years.

They decided to continue with 1983 put out in 2013 still 10 magnum 30 years by her father prepared to continue to give us the unforgettable experience!

We could not hold back from proporevele inside what will become an annual event with "The Champagne meets the sea" in an evening UNIQUE!