Celebrate New Year’s Eve With One Of Italy’s Top Ten Chefs

16 Dec 2011 – One of Italy’s top ten Chef’s, Michele Sorrentino[[1]](#footnote-1), has prepared a stunning New Year’s tasting menu to be experienced right here in Singapore at La Barca Ristorante and Wine Bar. The ten course menu features mouth watering dishes typical of Siena and the Tuscany region in Italy. Those inclined to do so may also enjoy wine pairing with the meal, which will be spread over the course of the evening, leading up to a champagne celebration at on the turn of the New Year.

The menu commences with an Aperitif with Sparkling Italian Wine, made of Lentils and Italian New Year’s Eve Sausage. The next course has mouth watering Grilled Scallops on a bed of Braised Endives with Balsamic Vinegar.

That course is followed by Veal Roast Beef on Mesclun Salad, served with Parmesan Cream, and later a serving of Chickpea Cream with Steamed Prawns and Extra Virgin Olive Oil. To stimulate your senses, a scintillating Ravioli dish with Egg Yolk, Ricotta and Spinach, will be served with Butter and White Truffle.

To cleanse the palate, a Saffron Risotto and Pigeon Paté will be served before the Grilled Beef Tenderloin with Porcini Mushroom and Wild Fennel Seeds.

The dessert features a delicious gelato of Nougat Ice Cream accompanied by a light and luscious Sponge Cake with Chocolate Cream. Coffee rounds off the end of the meal, along with with light and delicate Pastries.

- ends -

Press Contact:

Illka Gobius

Verve MPR Pte Ltd

+65 9769 8370

illka@vervempr.com

**ABOUT LA BARCA**

La Barca is a restaurant and wine bar at The Goodman Arts Centre off Fort Road in Singapore, which features a seasonal menu that showcases food typically found in Tuscany. It is owned and operated by Chef Michele Sorrentino and General Manager Christopher Tung. As the chef and owner of *Antica Trattoria Botteganova* in Siena, Italy, Chef Sorrentino received his Michelin star in 1999 and maintained it throughout the lifetime of his restaurant. The menu at La Barca embraces Chef Sorrentino’s skills and brings the delicacies and flavours of Tuscany to Singapore.

La Barca benefits from the enterprise and skill of Christopher Tung, who spent several years on Wall Street in New York before deciding move to Siena, Tuscany, to indulge his passion for food and wine. He became Chef Sorrentino’s apprentice and acquired a derelict medieval parsonage in the Tuscan countryside, which he turned into the successful B&B and cooking school, called Ankhura. He has lived in Singapore since July 2008, along with his wife and three children. Chris teaches Italian cooking locally and organizes gourmet tours to Tuscany.

**La Barca**

Goodman Arts Centre

90 Goodman Road Block C, East Coast

Singapore 439053

(near Katong Swimming Complex)

Telephone: 6346 5813

Fax: 6346 5813

Open:

Tues - Fri: Open from 9am

Sat & Sun: Open from 12 noon

Kitchen closes at 10pm

Closed on Monday

**MENU**

Aperitivo con spumante italiano, lentiche e cotechino

Aperitif with Sparkling Italian Wine, Lentils and Italian New Year’s Eve Sausage

\_\_\_\_\_

Le cappesante arrostite su indivia brasata e aceto balsamico

Grilled Scallops on Braised Endives with Balsamic Vinegar

\_\_\_\_\_

il roast beef di vitellina su insalatine novelle e crema di parmigiano

Veal Roast Beef on Mesclun Salad, served with Parmesan Cream

\_\_\_\_\_

La passata di ceci con scampi a vapore e olio extra vergine

Chickpea Cream with Steamed Prawns and Extra Virgin Olive Oil

\_\_\_\_\_

Uovo in raviolo con ricotta, spinaci e burro al tartufo bianco

Ravioli with Egg Yolk, Ricotta and Spinach, served with Butter and White Truffle

\_\_\_\_\_

Il risotto allo zafferano e paté di piccione

Saffron Risotto and Pigeon Paté

\_\_\_\_\_

il filetto di manzo alla griglia con cappella di fungo porcino al finocchio selvatico

Grilled Beef Tenderloin with Porcini Mushroom and Wild Fennel Seeds

\_\_\_\_\_

Il Gelato al Torrone

Nougat Ice Cream

\_\_\_\_\_

lo zuccotto alla senese

Sponge Cake with Chocolate Cream

\_\_\_\_\_

La piccola pasticceria e caffe

Pastries and Coffee

$288++

(wine pairing additional $100++)

1. Chef Michele Sorrentino was the chef and owner of Antica Trattoria Botteganova in Siena, Italy until he sold it in 2009. Antica Trattoria Botteganova was on Frommer's guide's "Top Ten Restaurants of Italy" form 2000 to 2008. [↑](#footnote-ref-1)