La Valle d'Aosta nel Mondo

A gastronomic journey across five continents through iconic flavors
reinterpreted with a contemporary twist

Saturday November 28th 2026

OCEANIA – Queensland

Queensland Coastal Scallops

Sautéed scallops with avocado cream, citrus beurre blanc, toasted macadamia and finger lime

Inspired by Queensland's tropical coast, this dish combines the delicate flavour of seafood with the velvety texture of avocado and the citrus notes of local ingredients

Pinot Gris Brulant
Les Crêtes

ASIA: Giappone

Shiitake Soba & Tuna Tartare

Soba noodles with tuna tartare, shiitake and enoki mushrooms, aromatic dashi broth and chives

A fusion between Japanese tradition and contemporary cuisine,
where the umami flavours blend with earthy woodland aromas and the fragrance of dashi

Petite Arvine
Gnemaz

AMERICA: Canada

Canadian Salmon à l'Érable

Maple-glazed salmon fillet with mustard, thyme and apple cider sauce accompanied by autumn vegetables and pecans

Inspired by Canadian tradition, this dish pairs the sweetness of maple syrup with the aromatic notes of thyme and the freshness of apple cider

Chambave Muscat
Laurent Theodule

EUROPA: Germania

Rinderbraten mit Dunkelbiersauce

Stewed beef shoulder with dark beer sauce, beetroot purée and crispy potato millefeuille

A German classic, where slow cooking brings out the tenderness of the meat and the strong note of dark malty beer

Bouquet
Pellissier

AFRICA: Senegal

Thiakry Semifreddo

Millet and yoghurt semifreddo with mango and passion fruit heart, caramelised millet and toasted peanuts

A modern twist on a Senegalese dessert, where the freshness of yoghurt meets the sweetness of fruit and the crunch of caramelised millet

Muscat Petit Grain Flétry
Cave des Onze Communes

PRICE: 90,00 per person

AIS Valle d'Aosta
Associazione Italiana Sommelier