



**GEORGE**  
RESTAURANT

# MENÚ DEGUSTAZIONE



“Reality will take shape in the memory alone.”

My cooking is a journey into memory and memory of the journey. To me remembering means bringing back into my heart the moments of childhood as well as rediscover them in the designed alchemy of flavors, scents, colors that are in my dishes. After being welcomed in France, homeland of education, I proudly land back to my town to conjugate emotion and memory with the accuracy and the rigor of fineness. I bring my choices to the table, the products from the territories of excellence, the love for sauces, the authenticity of the tomato that joins the exalting scent of basil. I bring to the table my daily journey into the world of gastronomic art.

Welcome to the George!

**DOMENICO CANDELA**  
EXECUTIVE CHEF



# PROGRESSO MEDITERRANEO

## VIA DI SCA-MPO

Roasted scampi, Vesuvius cherry pickles, warm scampi consommé perfumed with elderberry flowers hazelnuts and verbena oil

(E, F, G, L, P)

## SENSAZIONI E PERCEZIONI DI UNA CAPRESE

Tomato Cuore di Sorrento marinated with Madagascar vanilla, buffalo kefir, green apple and cypress extract

(C, G)

## FRAGRANZA D'INFANZIA

Potato gnocchi with chickpeas in three colors and textures, pil pil of cod tripe, fermented black lemon and dill oil

(A, G, I, L, P)

## VAC E PRESS

Vesuvio pasta from Gragnano IGP creamed with cauliflower cream, kamwangi coffee scented butter and fermented cucumber

(D, L, P)

## BARBARESCO

Laticauda lamb with burnt pepper sauce, fermented jalapeno, light bagna caoda sauce and smoked sardines

(A, L, D, G, L)

## MEDITERRANEA DOP

Buffalo ricotta mousse with wild mountain herbs pesto and nutmeg

(C, D, E, I, L)

## VERSO SUD

Noto almond, Vesuvius apricots and caramel toffee

(C, D, E, I, L)

The tasting menu is intended for the entire table

€ 140 p.p.

per person excluding drinks

Wine Tasting € 90

# VIAGGIO GOLOSO

## PINK LADY

Slightly warm Tarbouriech oyster with verjus scented daycon, sevruga caviar and buckwheat sauce

(B, D, L, G, M)

## BAYLON

San Pasquale courgette with almond cream and Vesuvius kernels, grilled lemon, mustard and wild garlic sauce

(E, G, O, P)

## 17 FEBBRAIO 2014

Terrine of Landes foie gras marinated with "UN BITTER", Ramassin plum chutney,

green cardamom and Zibibbo brioche

(C, D, L, I)

## RAGGIO DI SOLE

Rice Carnaroli cooked in the extraction of lemon leaves, natural red prawns, tarragon oil

and fermented raspberry jus

(C, F, G, L, P)

## IDENTITÀ TERRITORIALE

Ravioli stuffed with black pig from Caserta, green peas cream, yuzu gel and emulsion of nocerino spring onion and ham

(C, D, G, L, P, O)

## GOLFO 870... fino a 7.517 Km

Steamed Mediterranean hake, carrots in different consistencies, Calabrian bergamot gel

and Madras curry sauce

(A, C, L, P)

## COLUI CHE VIAGGIA IN ORIENTE

Piedmontese pigeon marinated with Laoganma and grilled, ponzu orange scented goma wakame and sesame jus

(C, L, M, N, P)

## ILE DE FRANCE

Brie stuffed with a black truffle scented mascarpone cream and wild herbs

(C, D, E)

## CITRUS

Ode to the golden fruits

(I, L)

The tasting menu is intended for the entire table

€ 160 p.p.

per person excluding drinks

Wine Tasting € 100



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