

# WINE EVENING



Dear friends,

We are expecting you as our special guests on **20.12.2024**,  
in the exclusive Italian restaurant Leonardo part of Aparthotel Lucky  
Bansko SPA & Relax complex!

We invite you to a memorable **pre-Christmas 5-course wine dinner**  
where you will be able to enjoy amazing culinary skills and dishes  
from the Italian cuisine, garnished with fine Italian and French wines!

Be our guests on a wonderful Italian culinary journey in Bansko  
with the virtuosos in the kitchen and in the world of Dionysus.

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## The hosts of the evening will be the outstanding professionals

**Chef Plamen Rafailov** – chef at Leonardo restaurant.

Chef Rafailov is a creator in the world of Italian cuisine, he has proven himself as a chef in renowned restaurants at 5-star hotels on the Bulgarian Black Sea coast and top mountain resorts. His philosophy is based on the use of high-quality products, modern cooking techniques, everything made on the spot, and beautifully designed to fulfil your senses.

He likes to upgrade his skills, experiment, and move forward in the culinary world.



**Dimitar Tsutsov** is the F & B manager at Aparthotel Lucky Bansko. He graduated with a BA Hospitality Management from the University of Glasgow and then worked in Michelin-starred restaurants.

Dimi is an exceptional erudite and highly skilled sommelier known for his exceptional passion for wine and extensive knowledge of beverages. We rely on Mr. Tsutsov to tell us about the latest trends in the industry and will convince you that wine is an art form and that each bottle tells its own unique story.

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**The highlight of the Evening** will be the drinks, precisely selected by Mr. Dimitar Tsutsov and established as a brand with their exceptional qualities and taste.

The French and Bulgarian wines selected by him are an expression of the modern reading of the tradition in winemaking. Centuries-established practices are intertwined with modern and innovative winemaking to create terroir wines with their own style and inimitable character, modern, elegant and attractive.



Give yourself a **unique culinary experience** with our precisely prepared Italian menu. Each dish is carefully selected and skillfully prepared to achieve a perfect harmony of flavors, aromas and colors - a guarantee for a truly unforgettable wine evening.

**Price for the cover for 1 adult: 180** BGN incl. VAT

# Menu

## Crispy Rice Tuna Tartare\*

Tuna fillet\*, rice crisps, capers, chives, teriyaki\*  
and Japanese mayo\* • 40 g

premium yellowfin tuna with a slight Asian accent served  
on homemade tapioca chips with cuttlefish ink, which  
further accentuates the taste of the ocean

Accompanied by:

**Alice, Puglia, Italy**

**Verdeca • 125 ml**

An unusual for southern Italy Verdeca grape variety,  
with a light and mineral body that perfectly accompanies  
the pleasant and light sea taste of the dish

## Spinachi e Pera

Baby spinach, pear, gorgonzola\*, dried blueberries,  
macadamia\* and honey dressing • 160 g

A great autumn salad with seasonal pears, flavored with a honey-balsamic  
dressing that accentuates the sweetness of the pear, combined with gorgonzola  
picante and last but not least, sprinkled with roasted macadamia nuts (the  
most expensive nut in the world with a great variety of health benefits)

Accompanied by:

**Castelfeder, Alto Adige, Italy**

**Pinot Bianco • 125 ml**

The floral and elegant taste with hints of autumn fruits make this wine  
extremely suitable for the salad

## Arancina\*

Rice balls with sundried tomatoes and mozzarella\*  
served with tomato sauce\* and fresh basil • 60 g

A dish originating in eastern Sicily. Translated from Italian means orange, so named because of the resemblance to the orange fruit

Accompanied by:

**Rock Angel, Provence, France**

**Grenache, Rolle & Cinsault • 125 ml**

The combination between the pale color typical of the Provencal style wine with silver highlights and the rich taste of ripe fruit, further developed by 3 months of fermentation in oak barrels, is the reason why this wine goes well with both arancina and the tomato sauce with which it is served

## Slow-cooked Wild Boar

Wild boar shoulder, roasted sauce\* with blueberries, polenta with truffle, forest mushrooms and pecorino\* cream • 180 g

the combination of game meat with the sweetness of wild blueberries and quality Italian red wine, served on crispy Italian polenta with the aroma of seasonal black truffle, is a magical combination not only in Italy, but all over the world

Accompanied by:

**Abatemasi, Puglia, Italy**

**Negroamaro & Primitivo • 125 ml**

Another representative of the top of the Boot (Italy). Abatemasi is extremely impressive with its delicate freshness and softness and its persistent wine flavor and a divine combination with the sweet and gamey taste of the dish

## Hazelnut\* Tiramisu

Classic recipe with mascarpone\*, biscotti\*,  
brandy and hazelnuts\* • 80 g

we cannot complete the wonderful dinner without  
the most famous Italian dessert Tiramisu, made according to a  
classic recipe with a little hazelnut and brandy flavor for even more taste

Accompanied by:

**Liqueur Poire Williams &**

**Cognac Grande Chamoage François Peyrot • 50 ml**

Made from fully ripe Williams's pear, this liqueur has all the properties  
of a Cognac with a sweet note, making it an ideal digestif  
to go with the light cream of our Tiramisu

