

# *Carnevale del Gusto 2015*

*(Gourmet Carnival) de la Chaîne des Rotisseurs VENEZIA*

*Venice, 06th/08th February 2015*



The Bailli of Venice, Enrico Spalazzi, together with his staff and under the patronage of the Bailliage National d'Italie, is proud to present an extraordinary event called "*Carnevale del Gusto*", the official Gourmet Carnival of "*Chaîne des Rotisseurs*" in Venice (from the 6<sup>th</sup> to the 8<sup>th</sup> of February 2015).

This event is strictly reserved to Chaîne members and friends coming from all over the world.

The Carnival Gala Dinner will be on the 7<sup>th</sup> of February and it will take place in one of the most beautiful venetian noble palaces of the fourteenth century, reserved exclusively for us; we will be welcomed there personally by Count Zeno.

The cuisine will distinguish our party from all the other Carnival Galas in Venice thanks to our successful choice: dinner will be prepared by one of the best Italian Chefs, Giancarlo Perbellini from Verona (2 Michelin stars and Chaîne Maître Rotisseur) who will come in Venice with his catering for the first time in its career!

It's important for us to inform you that we have been able to contain the cost of this extraordinary Carnival Gala dinner (the Carnival parties that take place in Venetian Palaces with commercial purposes have costs more than the double of our offer) and of the entire event, including hotel accommodation, thanks to the special support given by Chaîne members and other tourism operators. We warmly thank those who have made a valuable contribution to achieve this in full respect of the Chaîne values!

## FRIDAY, FEBRUARY 6

We propose two different options for Friday night, both excellent from the gastronomic point of view.

**MET Restaurant** will welcome us with its traditional Venetian recipes expertly revisited by the great Chef Luca Veritti (1 Michelin star).

**Osteria di Santa Marina**, one of the best Venetian taverns, will offer us a refined menu, with local products and delicious novelty in a very cozy atmosphere.

**Option 1 - Dinner at MET Restaurant**, prepared by **Chef Luca Veritti (1 Michelin star)**, whose concept is unique in the world of cooking; he wants to call his way to cuisine as "tra'contemporary" ... because that's how he combines tradition and creativity. "I start from traditional Italian cuisine, the prefix 'tra' of tracontemporary, and then I suggest a dish made as our housewives and grandmothers did; next, I propose its innovative version, which retains nearly all the traditional ingredients but adds a touch of creativity."

The backdrop is a setting which, just like the cuisine it represents, brings together tradition and modernity, combined with a taste for the beautiful and antiques.



**Dress-code: dark suits/gowns with ribbons**

**Option 2 - Osteria di Santa Marina**

It's staff will kindly and warmly welcome you, proposing a cuisine respectful of tradition and fantasy. The chef elaborates specialties with some curious matches, but never too risky. The recent renewed local is characterized by elegant, tidy and cozy furniture, so much loved by Venetians for its authenticity.



**Dress-code: dark suits/gowns with ribbons**

## SATURDAY, FEBRUARY 7

**h.11:30AM/01:30PM - Brunch at the Hilton Molino Stucky** with its stunning view of Venice and the professionalism of its Chefs, guided by Ivan Catenacci who has recently received a prestigious award from the Bailli of Venice during an unforgettable repas.



**Dress-code: casual**

**Carnival Gala Dinner at PALAZZO ZENO (ca' Zen) privately rented for us!**

Dinner prepared by Giancarlo Perbellini, 2 Michelin stars Chef and Chaine Maître Rotisseur.



*Giancarlo Perbellini*

*Giancarlo Perbellini comes from a family of successful pastry-makers. His family started to make a name for themselves in 1890 and is today recognised as one of the best Italian confectioners. Giancarlo was born in Bovolone in the Province of Verona in 1964. He soon discovered that his true passion was not to run a pastry factory but it was in the world of gastronomy he truly found the inspiration and excitement which has taken him all the way to the top of today's Italian culinary world.*

*Chef Perbellini started his career at Dodici Apostoli and Marconi in Verona, and he continued to Imola and their top restaurant San Domenico. After three years in Imola he moved to Paris to work for Taillevent, L'Ambrosie and Le Chateau d'Esclimont. These three fantastic restaurants were followed by work at La Terrasse in French Juan les Pins. After France he worked for a while in London as well before he moved back to Italy. In 1989 he opened his eponymous restaurant in Isola Rizza at the same site as his father's pastry factory. Giancarlo has opened four additional restaurants, but his flagship is the food temple outside Verona.*

*In 1992 he gets the award as "Best fish chef in Europe", then he obtains the coveted two Michelin stars.*

*The cuisine offers an Italian traditional cooking, all done with the best techniques and an emphasis on home-made. The classic cuisine becomes interesting and delicious thanks to the Chef's creative.*





*Palazzo Zeno, near the Frari church, was built in the late fourteenth century by Carlo Zeno.*

*The fine gothic facade of the palazzo overlooking the canal of San Stin, has been preserved intact, and is surmounted by elegant obelisks dating from the seventeenth century. The Zen family can be traced back to its very early origins having played a part in Venetian history ever since the time of the Partecipazio-Badoer; furthermore it provided the Serenissima with a Doge (Renier Zeno, 1253), as well as various ambassadors, senators and cardinals.*

*The Palazzo near the Frari underwent various alterations over the centuries the most important and far-reaching of which was the work of the architect Antonio Gasparri who was engaged by Alessandro Zeno. Alessandro, probably influenced by the splendors of the French court, decided to add a new wing to the antique palazzo, giving onto the courtyard. The interior decoration was renovated in a sumptuous manner. All the rooms of the palazzo, in fact, are frescoed or decorated with stuccoes by the greatest artists of the period such as Antonio Pellegrini, Jacopo Guarana, Abbondio Stazio and Amigoni.*

*Even at the end of eighteenth century, despite the end of the Venetian Republic (1797) and the severe economies crisis, the Zeno family began a project to redecorate some rooms of the new wing with ceilings frescoed by Giuseppe Borsato.*

*The Zeno family still lives in the Palazzo.*

**The gala will be enriched by Carnival attractions and appearances.**

***Dress-code: historical costume or dinner jackets/tuxedo with ribbons***

***You have the opportunity to rent through us the costumes for the gala dinner; they will be provided by a prestigious Atelier in Venice that manufacture them according to tradition, with fine fabrics. The costumes will be delivered to Hilton Molino Stucky and must be returned to its front desk on Sunday morning.***

## **SUNDAY, FEBRUARY 8**

Guided by the Bailli of Venice, Enrico Spalazzi, Chaine members will attend the Grand Opening Show of the Carnival, with the flight of the Angel from the Bell tower of St.Mark's; then they will join the typical "Cicchetti tour", a funny walking tour through the picturesque streets (*calli*) of the city, with some stops in the *Baccari* (osterie), where they will eat "*cicchetti*", delicious small plates of the traditional lagoon cuisine, served with wine.





**Dress-code: Casual.**

#### **HOTEL ACCOMMODATION**

We have reserved favorable rates to the members and friends of the Chaine des Rotisseurs at the Hilton Molino Stucky Venice\*\*\*\*\*.

**Rates starting from €.184,00 per double room per night, including VAT and breakfast.**

**Early booking rates till October 31, 2014**

*Hilton Molino Stucky is a modern Venetian Masterpiece. This hotel in Venice, once a flourishing flourmill, beautifully restored, it now houses a hotel unlike any other, offering a different view of Venice. A short, five-minute boat ride from the heart of Venice it offers breathtaking views over the city and complimentary shuttle service.*



The organization and the booking is provided by **Clementson Travel Office s.r.l. (Venezia, Catello 5313 – Fax. +39 041 5231203, Email: [info@clementson.it](mailto:info@clementson.it)).**

Please, contact Clementson for bookings or any further information; please, write in the email object: **Carnevale del Gusto – Chaine des Rotisseurs.**

**DEADLINE: DECEMBER 19, 2014**