

5 COURSE DEGUSTATION

ZUCCHINI CARPACCIO

watercress, lemon labneh, pine nuts

2016 E. Guigal, Viognier, Marsanne, Roussanne, Cotes du Rhone,
Rhône Valley, France

SCALLOPS

seared scallop, pea puree, prosciutto crisp, pea tendrils

2014 JJ Vincent, Bourgogne Blanc, Chardonnay, Burgundy, France

DUCK BREAST

duck breast, endive, roasted kipfler potatoes, cavolo nero, orange

2016 Excuse My French, Pinot Noir, Languedoc, France

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CUCUMBER & GIN SORBET

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MILLY HILL LAMB CUTLETS

lamb cutlets, butternut puree, turnip, pistou, elk lettuce

2014 Chateau Teysier Pezat 'la plagnolle' Merlot, Cab Franc, Bordeaux
Superieur France

GÂTEAU

Valrhona Mousse Gâteau, Cherry Coulis

Valdespino Pedro Ximenez Sherry

food 89 | 144 with paired wines
available for the entire table only
paired wines subject to vintage changes