

A NIGHT IN BORDEAUX

FEATURING

BORDEAUX REGIONAL SELECTIONS

AMUSE BOUCHE

Charbroiled Wellfleet Oyster

chive kimchi butter | 24-month parmigiano reggiano | beluga caviar

Cremant de Bordeaux, Chateau Sainte Marie NV | Entre Deaux Mers

FIRST COURSE

Pan Seared Alaskan Halibut

pee wee potatoes | charred savoy cabbage | thumbelina carrot curry | taro root chip

Sauvignon Blanc, Chateau Sainte Marie 2023 | Entre Deaux Mers

SECOND COURSE

Land and Sea

Prime New York Strip / Saltwater Prawns

butter poached haricot verts | potato puree | shiitake emulsion | 5-spiced beef rib jus

Merlot, Chateau Cos du Roy 2020, Lalande de Pomerol

THIRD COURSE

Mountain River Venison Backstrap

new zealand grass fed venison | crispy cheshire pork belly | parsnip puree

royal trumpet mushrooms | charred Tokyo scallion emulsion | port wine, star anise reduction

Cabernet Sauvignon, Chateau Le Tour de By 2019, Medoc

DESSERT COURSE

Chocolate Hazelnut Cake

genoise cake | chocolate cream | hazelnut cream

Semillon, Chateau Lapinesse 2021, Sauternes