



**WINTER TASTING DINNER | MARCH 21<sup>ST</sup> 2019**

**FIRST COURSE**

CURED SALMON, BEET TARTAR, BUTTERMILK, MUSTARD SEEDS,  
WATERCRESS, DILL, SORREL, HERB POWDER  
*PAIRED WITH - PEYRASSOL ROSE, PROVENCE-FRANCE*



**SECOND COURSE**

POACHED FLUKE, SPRING VEGETABLES, ORZO PASTA, CRAB,  
MEYER LEMON AND BASIL VINAIGRETTE  
*PAIRED WITH - MONTE DEL FRA, CUSTOZA, ITALY*



**THIRD COURSE**

SEARED FOIE GRAS, HAKUREI TURNIPS AND GREENS,  
PICKLED ENOKI MUSHROOMS, CRUNCHY SOBA  
*PAIRED WITH - CLOSERIE DES ALISIERS, BOURGOGNE, PINOT NOIR-FRANCE*



**FOURTH COURSE**

DUCK, FIVE SPICE, KOJI BARLEY, HOISIN, MAITAKE, PLUMS, MIZUNA  
*PAIRED WITH - VISTA FLORES CATENA, MELBEC-ARGENTINA*



**FIFTH COURSE**

FLANK STEAK, CHARRED BROCCOLINI, SHITAKE MUSHROOMS,  
PONZU BUTTER SAUCE  
*PAIRED WITH - NETZL ' ANNA CHRISTINA- CABERNET BLEND- AUSTRIA*



**SIXTH COURSE**

POACHED PEAR, CARAMELIZED WHITE CHOCOLATE, DARK CHOCOLATE,  
HAZELNUT PRALINE  
*PAIRED WITH - VINEDO DE LOS VIENTOS, ALCYONE TANNAT – URUGAUY*