



PRIVATE DINING - Sample Menu -

Selection of canapés

2005 Taittinger, Comptes de Champagne, Brut, Champagne, France

Amuse bouche

Spring White truffled linguine

2012 Meursault 1^{er} Cru, "Charmes", Fanny Sabre, France

Ceviche of Hebridean scallops & Sicilian blood oranges

2011 Riesling Grand Cru "Brand", Domaine Josmeyer, Alsace, France

Atlantic turbot with Loire Valley salsify, celeriac & wild sea vegetables

2010 Chablis, Clos Beru, Monopole, France

Fillet of Highland Wagyu beef with early Jersey royals, wild garlic & périgord truffles

1994 Chateau Le Puy, "Emilien", Bordeaux, France

Cheese selection

NV Banyuls, 8 year old, Gaby Vial, France

Pre dessert

Macadamia nut soufflé with Alphonso mango sorbet & Victoria pineapple coulis

2011 Jurançon Moelleux, "Marie Kattaline", Domaine de Souch, France

Coffee & petits fours