

Restaurant Michael Nadra Chiswick

6 Course Tasting Menu

San Daniele ham with rosemary & baked potato focaccia
avocado, wild rocket, dried tomatoes, tropea onions, porcini & truffle dressing
Ruché, La Tradizione, 2015, Montalbera, Piedmont, Italy

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Sautéed scallops & mussel chowder, crostini, rouille & parsley cress  
*Albariño, Lagar de Costa 2018 Rias Baixas, Spain*

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Steamed sea bass with prawn & chive dumplings, bok choy, carrot & ginger purée & crab bisque
sauce
Falanghina, Beneventano, Lapilli, 2018, Campania, Italy

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Grilled fillet steak & oxtail cottage pie  
heritage carrots, parsnip puree & sugar snap peas  
*Malbec, Pascual Toso, 2017, Mendoza, Argentina*

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Selection of sorbets
U'luvka Vodka, Poland

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Selection of desserts  
*Riesling, Vendimia Tardia, Miguel Torres, 2010, Molina, Chile*

## 6 Course Vegetarian Tasting Menu

Wild mushrooms soup with chives, garlic crostini & truffle oil  
*Albariño, Lagar de Costa 2018 Rias Baixas, Spain*

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Raw Potimarron Squash & Roasted Beetroot Salad
green beans, turmeric cauliflower, basil, nasturtium leaves & spiced tahini (Vegan)
Falanghina, Beneventano, Lapilli, 2018, Campania, Italy

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Butternut squash risotto with garlic & parsley, kohlrabi  
sautéed radicchio, green kale, pine nuts, sage, pickled turnips & yeast flakes  
*Pinot Noir, Herve Kerlann, 2014, Burgundy, France*

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Saffron tagliolini, cime di rapa, mixed mushrooms, jerusalem artichoke purée
comte cheese, basil, tomato & red pepper dressing
Sauvignon Gris, Petard Bazile, 2018, Loire, France

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Selection of sorbets  
*U'luvka Vodka, Poland*

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Selection of desserts
Riesling, Vendimia Tardia, Miguel Torres, 2010, Molina, Chile

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Tasting Menus £69, Wine tasting £35