

TASTING MENU

WINE SELECTION



2008 Verdejo, Naiades, Rueda, Spain



2010 V.D.P D'Oc Muscat Sec, Domaine de la Provenquere 'Les Fruits Défendus'

or

2011 Riesling, Grosset, Polish Hill, Clare Valley, Australia



2010 Gewurztraminer, Riquewihr, Domaine Trapet, Alsace, France



2009 Chardonnay, Wild Boy, Santa Barbara County, U.S.A



2001 Château Musar, Bekaa Valley, Lebanon



N.V. Maury, 15 Years Prestige, Mas Amiel, France



2008 Noans, La Tunella, Friuli, Italy



OX TONGUE & NORWEGIAN STONE CRAB

Celeriac velouté



CEVICHE OF GIGHA HALIBUT

Mango and passion fruit

Or

LOCH RYAN NATIVE OYSTERS & MACKEREL TARTARE

Avocado cream, sauerkraut, caviar d'aquitaine



VEAL SWEETBREADS &
LANGOUSTINES

Orange glazed chicory, sauternes & curry



ROASTED ORKNEY SCALLOPS & POACHED SQUID

Winter cabbage, truffle cream



LOIN OF BORDERS ROE DEER

Braised gem lettuce, goat's cheese gnocchi, sauce grand veneur



VALRHONA DARK CHOCOLATE CYLINDER

Guanaja chocolate crèmeux with coffee ice cream

Or

COMICE PEARS

With caramel, hazelnut and praline

