

February

Wine Dinner 2025

Bouche

Compressed Peeled Grape

First

Beet Cured Salmon

Prawn Mousse

Second

Wild Mushroom Pate

Pecorino

Main

Herbed Veal Cutlet

Brie Aligot

Tomato Ragout

Dessert

Poached Pear Brulee

Lemon Bay leaf Granita