

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