

TASTING OF VEGETABLES

105

Winter Citrus Salad

- Shaved Fennel , Syl vetta, Citrus Coul is

PYRAMID VALLEY RIESLING 'LEBECCA', MARLBOROUGH, NEW ZEALAND 2005

Seasonal Squash Trio

- Pumpkin Soup, Tempura Squash Salad, Grilled Sandwich

JORGE ORDOÑEZ BOTANI (MOSCATEL SECO), MALAGA, SPAIN 2007

Roasted Heirloom Beets

- Braised Endive, Mâche, Black Truffle Vinaigrette

MOUNT NELSON SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2007

Carnaroli Risotto

- Sunchokes, Castelmagno Cheese, Black Winter Truffles

SURVEYOR THOMSON PINOT NOIR, CENTRAL OTAGO, NEW ZEALAND 2005

"Scotch" Hen Egg

- Forest Mushrooms, Heirloom Radishes, Consommé

VOUGERAIE GEVREY CHAMBERTIN 'JUSTICE', BURGUNDY, FRANCE 2002

Pecorino Foja de Noche

- Candied Walnut, Thyme, Star-Anise

SANDEMAN ARMADA RICH CREAM OLOROSO SHERRY, JEREZ, SPAIN

or

Poached Rhubarb

- Telli cherry Peppercorn Ice Cream, Meyer Lemon Confit, Basil

ROYAL TOKAJI WINE COMPANY TOKAJI 5 PUTTONYOS, HUNGARY 2003

TASTING MENUS PREPARED FOR THE ENTIRE TABLE
WINE PAIRING OFFERED FOR 90 PER PERSON