

UNDER *Grain*

FOOD AND WINE PAIRING MENU

Wednesday 25th November, 2020

SNACKS

Baron Carl St Emilion 2016 Baron de Rothschild Bordeaux France

Saint-Maure and Vin jaune custard, salt baked celeriac, pickled wild mushroom

Frescobaldi Lucente 2017 Tuscany, Italy

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Ravioli of Scottish Scallops, caviar and sage beurre blanc

Ornellaia Poggio Alle Gazze 2017 Tuscany, Italy

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'Assiette' of black Angus beef, crushed Jerusalem artichokes, 'garni Forestiere'

Frescobaldi Mormoreto 2016 Tuscany, Italy

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VB baked white chocolate cheesecake, passion fruit and marjoram sorbet

Chateau de Pez 2010 St Estephe, Bordeaux, France

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Coffee and petit fours

€140
per person



CHARLES GRECH
SINCE 1966

ACQUA PANNA

S.PELLEGRINO