



**The Tasting Room & Wine Cellar** introduces a new kind of exquisite dining experience in Grand Cayman, where you are invited to savor and enjoy the subtle harmony between food and wine. Our unique cuisine is a combination of tradition and innovation, using the highest quality and freshest ingredients to create a symphony on your plate. There's no need to hurry, so sit back relax and let your new culinary journey in Grand Cayman begin. We serve a series of courses meant to excite your mind, satisfy your appetite and stimulate your curiosity. We want you to say, "I wish I had just one more bite of that." Then the next plate arrives, and the same thing happens, but in a different way, a whole new flavor, feel and emotion. The cost of our 6-course Tasting Menu is KYD\$120 per person. Listed below are 5 options for each course. Please choose for the table one option per each course to be served to the entire party. We have suggested a wine pairing per each of the dishes, but of course we are happy for you to select your preferred wines from our wine list to compliment your Private Dining Experience.

# **Spring 2020 Private Dining Menu**

## **Amuse Bouche**

### **Ceviche**

Fresh local catch, red onion, cilantro, seasoning peppers, key lime

*\*Thelema, Riesling, South Africa 2015*

*Made in off dry style, showing fragrant spice on the nose, and flavours of yellow fruit and lime on the palate. The wine shows a delicate balance of sweetness and acidity.*

### **Tuna Poke**

Fresh Yellowfin Tuna, watermelon, cucumber, wasabi

*\*Gustave Lorentz, Gewurztraminer, Alsace, France 2017*

*This wine has ripe pear on the nose with more orchard fruits such as peaches following through on the palate. A light-medium bodied, off dry style is refreshing and balanced.*

### **Eclair**

Chicken liver parfait, fig and walnut chutney

*\*Château La Calisse, Rose, Provence, France 2018*

*Made up of a blend of Syrah and Grenache, this wine has notes of raspberries and redcurrants. This wine is dry with a lively, fresh acidity.*

### **Salmon Confit**

Wild salmon, roasted beets, horseradish creme fraiche

*\*Thelema, Mountain White, South Africa 2015*

*A blend of Chardonnay, Viogner and Roussanne, this wine has aromas of ripe peaches, creamy golden delicious apples and hints of citrus. Packed with flavour on the palate.*

### **Souffle**

Blue cheese, poached pear, cabernet sauvignon reduction

*\*Chateau Landereau, Entre Deux Mers Blanc, France 2018*

*Made up of a blend of 50% Sémillon, 30% Sauvignon blanc, 10% Sauvignon Gris and 10% Muscadelle this classic Bordeaux white blend has florals notes on the nose alongside grapefruit and pineapple.*

## **Appetizers**

### **Seared Scallop**

Fresh diver scallop, walnut, apple, celery, grapes

*\*Jean Luc Joillot, Puligny Montrachet le Trezin, France 2017*

*This wine is nutty, with nicely layered cream, spice and ripe pear. The oak is elegant and balanced, leaving this wine balanced and rich in the mouth.*

### **Pork Terrine**

Cornichons, pickled mustard seed

*\*Vidal, Legacy Chardonnay, New Zealand 2015*

*A citrus driven, flinty wine with roasted nut aromas combined into a seamless palate with an underlying minerality. This wine is fresh with balanced oak notes.*

### **Local Fish Escabeche**

Olive oil poached local catch, escabeche vegetables

*\*Principe Cesar, Sauvignon Blanc & Verdejo Blend, Spain 2016*

*This wine is a fresh fruity blend of Sauvignon blanc and Verdejo. It is barrel fermented, adding a light oak spice and vanilla to the bouquet of passionfruit, citrus, and stone fruit, alongside some highlights of lemon peel, grapefruit, and nectarine.*

### **Burrata**

Handmade burrata, fresh local mango, kale, pumpkin

*\*Ca De Rocchi, Ista Pinot Grigio, Italy 2018*

*This wine is Fruity aromas of peach, pineapple and hints of white flowers. Fresh, elegant and round with a velvety long finish. A classic example of the grape.*

### **Crudo**

Fresh local catch, piquillo pepper, crispy avocado, cilantro

*\*Urbezo, Chardonnay, Spain 2017*

*With a yellow, pale lemon, greenish hue, this wine has an elegant fragrance of passion fruit, tropicals plum, pears and a touch of white flowers. Smooth, fresh, tasty, this is a balanced unoaked chardonnay.*

## **First Course**

### **Caesar Salad**

Baby gem, pangrattato, cured egg yolk

*\*Diemersfontein Carpe Diem, Viognier Reserve, South Africa 2016*

*On the nose, intense aromas of apricots, orange peel, citrus and biscuit aromas explodes in the glass and then follow through to the palate for a rich mouth feel with a lingering orange marmalade aftertaste.*

### **Beef Carpaccio**

Parmesan, mushroom conserva, truffle honey dijon vinaigrette

*\*Château La Rouvière, Rose, France 2018*

*Pale pink to the eye but with a powerful nose of red berries, citrus fruits and florals. This wine is fresh and elegant on the palate with perfectly balanced acidity, and a velvety finish.*

### **Grilled Peruvian Shrimp**

Garlic, Aja Panka peppers

*\*Reyneke, Sauvignon Blanc, South Africa 2017*

*This Sauvignon Blanc bursts with lime zest, some white peach and pineapple, with hints of oyster shell on the nose. The palate shows a lovely brightness, firm acidity and definite flinty notes and ripe fruit.*

### **Gazpacho**

Shrimp salad, tomato, roasted pepper

*\*Diemersfontein Carpe Diem, Chenin Blanc Reserve, South Africa 2016*

*This wine has a nose of citrus and pineapple following through to a taste of green apples and pears on the palate. A touch of oak adds warm toasty, biscuit aromas to add balance.*

### **Vichyssoise**

Chilled leek & potato soup, smoked salmon, sour cream

*\*Tasca D'Almerita, Leone D'Almerita, Italy 2018*

*Made up of 50% Catarratto, 27% Pinot Bianco, 19% Sauvignon 19% and 4% Gewurztraminer this is a very aromatic wine with a fresh acidity. Florals, and tropical fruits on the nose follow through for a light mineral palate.*

## **Second Course**

### **Gnocchi**

Parmesan cream, brussel sprouts

*\*Domaine Poulleau, Aloxe Corton, France 2017*

*With aromas of red and black fruits such as raspberries, strawberries and blackberries, this is a racy and fruity wine with balanced minerality and long finish.*

### **Risotto Milanese**

Saffron, parmesan cheese

*\*La Cerbaiona, Rosso di Montalcino, Italy 2013*

*This wine has a powerful bouquet of sour cherries, graphite, blackcurrants with a dusty earthiness. Sour cherries follow through on the palate with an earthy minerality. This is a complex wine beginning to develop into a more savoury style.*

### **Mafaldine**

Lamb shank ragu, ricotta salata, fresh mint

*\*Mastrojanni, Brunello di Montalcino, Italy 2013*

*On the nose there are fragrances of plum and small berries, spicy nuances, touches of tobacco embellished with a hint of minerality. The palate offers a rich and thick texture, supported by a good acidity and elegant and dense tannins, which extend in a long finish.*

### **Raviolo**

Pumpkin Raviolo in a sage brown butter

*\*Fattoria le Pupille, Saffredi, Italy 2015*

*This wine is a blend of 60% Cabernet Sauvignon, 30% Merlot and 10% Petit Verdot that sees 18 months in new and neutral oak. Cassis, licorice, mint and lavender and truffle. With velvety tannins and complex palate this wine is one to drink now or savour later.*

### **Rigatoni**

Rigatoni Pasta with a local beef ragu, spicy greens, pine nuts

*\*Roagna, Barolo, Italy 2009*

*Made from 100% Nebbiolo this wine has balanced acid, tannin and body. Earthy minerality and florals dominate the nose and integrate elegantly onto the palate. Pine, crushed flowers, mint, anise and crushed rocks are all layered into the finish.*

## **Main Course**

### **Duck Breast**

Seared Duck Breast served, thyme and duck fat potatoes, broccolini, carrot puree.

*\*Henri Boillot, Volnay Les Fremiets 1er Cru, France 2014*

*With 50% new oak, and 100% pinot noir fruit from 53 year old vines, this wine is complex. Red fruit, spices and oak on with hints of pepper on the palate. A balanced finish with fresh acidity.*

### **Short Rib**

Truffled potato, honey roast parsnips, red wine demi glace

*\*Gran Enemigo, Gualtallary, Argentina 2013*

*This wine is made up of Cabernet Franc and Malbec. The Cabernet Franc brings sweet spices, black pepper and light notes of eucalyptus and thyme. Malbec brings notes of ripe black fruits, blackberries and black cherries. The oak aging gives a touch of chocolate and vanilla to blend.*

### **Basil crusted Lamb Rack**

Goats cheese, caponata, piquillo pepper, black olive

*\*Cavallotto, Barolo Vigna San Giuseppe, Italy 2010*

*The nose opens showing incredible floral complexity; the hallmark of a cool growing season, rounded out with spices and black fruits. On the palate, the dark fruits, licorice and violet sit alongside ripe tannins, which linger on the palate.*

### **Beef Wellington**

Beef tenderloin, pomme anna, asparagus

*\*Clarendon Hills, Moritz, Australia 2005*

*This 100% Shiraz is totally opaque, black-crimson colour with black-crimson hue. Lifted nose of truffle, followed by spice, vanilla, plum and dark chocolate. The palate has excellent weight and mouthfeel, with truffle, dark chocolate and liquorice being quite pronounced.*

### **Ribeye tenderloin**

Celeriac puree, mushroom and peppercorn sauce

*\*Continuum, Napa Valley, USA 2014*

*This wine is a blend of 65% Cabernet Sauvignon, 15% Cabernet Franc, 15% Petit Verdot, and 5% Merlot. With a dense purple robe and vibrant violet rim leading to aromas of cassis, cardamom, espresso and graphite. On the palate, a core of black plum and cherry is intertwined with layers of exotic spice, heightened by ripe, polished tannins, natural vibrancy and a long silky finish.*

## **Dessert**

### **Baked Camembert**

Breadsticks, pepper jam, almonds

*\*Quinta Do Vallado, 40 Year Old Tawny Port, Portugal*

*All Quinta Do Vallado ports are aged in very old 600 litre oak casks and other old oak vats. Made from Tinta Roriz, Tinta Amarela and Touriga Franca, this Port has a very rich aroma, combining dry fruit and cigar notes. Very fresh, round, liquorice and velvety on the mouth.*

### **Passionfruit**

Passionfruit tart, local mango salsa

*\*Klein Constantia, Vin de Constance, South Africa 2015*

*Made from 100% Muscat de Frontignan, this wine is lusciously sweet with balanced acidity. Mandarin, lemongrass and mango lift off the nose and continue through to the palate with the addition of ripe pineapple and other tropical notes.*

### **Chocolate**

Dark chocolate cake, peanuts, bruleed banana

*\*Château Coutet, Sauterne, France 2015*

*The nose is marked by a dominance of exotic fruits: mango, ginger, and pineapple. Added to this are the peach aromas and candied bitter oranges. On the palate the attack is remarkably fresh considering the power of wine.*

### **Bread Pudding**

Coconut, pineapple, rum caramel

*\*Radevic Estate, Renee White Port, Montenegro, NV*

*This wine is golden in colour, with a bouquet of honeysuckle and just baked fruit. This late harvest chardonnay displays ripe apricot, mango and honey sweetened brioche on the palate. Similar to a white port, this wine is fortified yet still fresh.*

### **Berry Trifle**

Creme anglaise, fresh berries, white chocolate

*\*Thelema, Late Harvest Semillon, South Africa 2014*

*A light golden dessert wine with very typical Semillon characters of honey blossom, citrus and creme brulee on the nose. The wine shows a wonderful balance of apricots, honey and sweet citrus on the palate.*

## **Add Ons**

### **Caviar 50gms (MP)**

*\*Chilled Beluga Transatlantic Racing Vodka*

### **Freshly Shucked Oysters (MP)**

*\*Charles Ellner, Blanc De Blanc Brut, 1er Cru, Champagne, NV France*

*This champagne is made from 100% chardonnay grapes, giving it a fresh acidity. Notes of apple, brioche and stone-fruit sing out amongst the traditional champagne toast.*

### **Florida Stone Crab (MP)**

*\*Henri Clerc, Chassagne Montrachet, 1er Cru, 2012 France*

*This wine is a fantastic example of Chassagne-Montrachet, one of Burgundies greatest vineyards. With the balance of bright acidity, well integrated oak, lifted fruit and baking spices. Decant to see it at its best.*

**Custom Menu Options** are also available upon request. Our team will work together with you to create and personalize your event, making your occasion special and memorable.

Our talented team aims to create lavish and artful dishes by using the freshest ingredients available tailored to your taste. We will work closely with you to make sure your event has a unique, personalized touch and provide you with a joyful and unforgettable experience. We look forward to welcoming you and your guests to The Tasting Room & Wine Cellar.

*\*Suggested wine pairings are not included in the KYD\$120.*

Please do let us know if anyone in your party has any allergies or dietary requirements.

Please find our Private Dining wine list attached. A full wine list is available upon request or can be found online. Please note wines and vintages are subject to availability.