

*chefs*TABLE

Sample Menu

Kir Royale aux Mûres

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Oyster, Cucumber, Fennel

Bernard Fouquet Vouvray Cuvée de Silex dry 2021

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Langoustine, Sweetcorn

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Scallop, Tomato, Taco

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Foie Gras, Fig, Roscoff

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Bread, Butter & Tea

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Venison, Celeriac, Elderberry

Criolla Chica. Proyecto Las Compuertas 2020. Lujan de Cuyo, Argentina

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Cauliflower Cheese

Gruner Veltliner 2020. Lamoreux Landing. Finger Lakes, New York State, USA

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Egg, Girolle, Leek

Artelium blanc de noirs, Sussex England, 2014

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Sea Bass, Artichoke, Citrus

Oi Ni Fiano 2019. Tenuta Scuocto, Campania IGP. Italy

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Duck, Beetroot, Cherry

Pinot Noir Reserve 2018. Oliver Zeter. Pfalz, Germany

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Old Winchester, Quince, Almond, Honey Truffle

Vine garnacha blanca, Macabeo, Terra Alta Spain

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Berries, Lemon Verbena, Milk

Yuzu sake Keigetsu. Tosa Brewing Company. Kochi Prefecture, Japan

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K+M Chocolate, Ginger, Mint

Libamus Dulce de Mencia 2015. Bodega Godelia. Castilla y Leon. Spain.

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Yuzu Meringue Pie