

Wine Cellar

*Allow yourself to be transported to the fabled underground cellars of Europe.
A menu of modern culinary art and a selection of perfectly paired wines.*

Amuse bouche

Champagne

Première

Seared scallops sauce vièrge

Black olive tapenade

Gobelsburger Rosé, Langenlois, Kamptal, Austria

Deuxième

Pan fried Foie gras

With black pudding ravioli, caramelized apple and smoked sauce

Chardonnay, Omaka Reserve, Marlborough, New Zealand

Troisième

Roasted saddle of lamb with cumin jus

Sweetbreads, spicy couscous

Chateau Puygueraud, Bordeaux, France

Quatrième

Terrine of goat cheese and Roquefort

Apple, celery and pine nuts

Mencia "Petalos" Descendientes de J. Palacios, Bierzo, Spain

Cinquième

Compressed layers of organic garden flavors

Herb jelly, crisps, chips and fresh fruits

Chateau Guiraud Petit Guiraud, Sauternes, France

Petit fours

Two hundred and eighty per person

**Sommelier wine suggestions can be amended to your personal taste*



Spa/Balanced cuisine (V) Vegetarian



Spicy



Pork

If you cannot find your favorite dish please contact our hosts who will be delighted to propose an alternative

Price is subject to ten percent service charge and applicable goods and service tax