

A NIGHT ON THE MEDITERRANEAN

NYE 2018

Flavours from around the sun belted basin

[WINE PAIRING MENU]

FOR THE TABLE

sautéed olives, garlic, chilies, fresh Bauer Bakery bread, olive oil, oregano, sea salt

GREECE

FASSOLATHA SOUP

northern white beans, carrots, garlic, spinach

+

SANTO SANTORINI *Assyrtiko*

Santo Wines (Santorini, Greece)

PORTUGAL

CRISPY PEASANT BACALHAU

salt cod fritters, cured lemon aioli, olive tapenade

+

MARIA PAPOILA *Alvarinho/Loureiro 2017*

Maria Papoila (Vinho Verde, Portugal)

ITALY

WILD MUSHROOM & PANCETTA RISOTTO

buttered leeks, truffle, white wine, grana padano

+

'IL MELOGRANO' *Nero di Troia*

Santa Lucia (Puglia, Italy)

FRANCE

CABERNET SHORT RIB

marinated & braised, roasted roots, parsnip purée

+

TERRASSES ROUGE *Grenache/Syrah*

Château Pesquié (Rhône Valley, France)

SPAIN

MARCONA ALMOND & CARAMEL FLAN

burnt clementine, sea salt praline

+

LA VIDA AL CAMP *Cava, Brut Rosé*

Can Sumoi Estates (Penèdes, Spain)