



Sunday, March 23rd

Soup

Cream of asparagus Soup
Champagne Jacquart Brut Mosaique

Salad

Beet and burrata salad
2022 Gamlitz Sauvignon Blanc

Amuse Bouche

Duck liver parfait with strawberry jam
2021 Turley Sauvignon Blanc

Appetizer

Duck confit leg with grilled plums with plum red wine sauce, butternut squash puree
2010-2016 selection of Petit Sirah's(Ridge, Turley, Foley)

Palette Cleanser

Orange Sherbert

Main

Pistachio crusted rack of lamb with pomegranate molasses, haricot verts, cauliflower
2010 Vieux Telegraph 'Le Crau'. Chateauneuf Du Pape

Dessert

Chocolate and raspberry mousse cake, raspberry jelly, chocolate icing, raspberry
coulis and fresh berries
2016 Cockburn's Late Bottle Vintage Port



Wine Dinner Menu