

GUIDED WINE & FOOD PAIRING MENU

AMUSE BOUCHE

Jameson cured smoked salmon, dill cream cheese, and compressed cucumber on homemade soda bread



STARTER

Pan-seared Castletownbere scallops, Miso glaze, enoki mushrooms, roast pancetta lardons

🍷 Bousquet Chardonnay Gran Reserva 2022



FISH COURSE

Roast Atlantic Halibut, creamy corn, warm succotash, confit leeks, sauce vierge

🍷 Bousquet Malbec Reserve 2022



MEAT COURSE

Grilled 50z fillet, gratin potato, Fricassee of baby veg, red wine jus

🍷 Bousquet Gaia Malbec (Reserve level) 2021



DESSERT COURSE

Raspberry cheesecake, Biscuit sable, berry gel

🍷 Bousquet malbec dulce