

x MUSEION NAPA

AMUSE

GRILLED OYSTER

confit fennel, fennel butter, parmesan bread crumbs,
monte olivos extra virgin olive oil

Museion Sauvignon Blanc, 2023

FIRST COURSE

choice of

GRILLED HALLOUMI SALAD

arugula, fig balsamic vinaigrette,
watermelon, pistachio

ARTICHOKE CARPONATA

red pepper hummus, olive,
marble potato, fennel

Museion Rose of Pinot Noir, 2023

ENTREE

choice of

GRAPE LEAF HALIBUT

tomato orzo salad, red plum gastrique, torn herbs

SAVORY BAKLAVA

wagyu and eggplant ragu, phyllo dough, garlic yogurt

ROASTED CAULIFLOWER

garlic yogurt, roasted grapes, herb salad

Ezeta Cabernet Sauvignon, 2021
or Symmachia Cabernet Sauvignon, 2021 +95

DESSERT

choice of

ESPRESSO TIRAMISU

savoiardi cake, marscarpone
sabayon, amaretto

Royal Tokaji 5 Puttonyos, 2017

BASQUE CHEESECAKE + 15

three cheeses, almond butter
cookie crunch, apricot chutney

Far Niente Dolce, 2017

MENU BY YAGIZ UYKUCUOGLU

THREE-COURSE MENU | 95 PER PERSON
WINE PAIRING | 45 PER PERSON