

*Chateau De La Nerthe wine dinner
with wine specialist Fabrizio Mericoni*

February 25, Monday 6:30 pm

First Course

"Oyster in its waffle"
Dill cream, dashi foam

Champagne, Taittinger, Brut Réserve, NV

Second Course

Norwegian smoked cod loin
Soft poached egg, sautéed wild mushrooms and jus

Cotes De Rhone Rose "Tavel", Château La Nerthe, Rhone Valley, France, 2017

Third Course

Butter poached beef tenderloin
Oxtail pasta, braised radish, carrots and celery root

Côtes du Rhône 'Les Cassagnes', Château La Nerthe, Rhone Valley, France, 2017

Fourth Course

Red wine cake and pear with red cabbage and beets, white chocolate mousse

Croft Reserve Tawny Porto

Executive Chef Bari Vandaele & Chef de cuisine Alexander Flores

\$69 per person (excl. of tax & grat)
Menu items are subject to change

