



WINE DINNER

COURSE

01

Pan seared scallop, crispy pork jowl, pickled vegetable salad, tarragon mustard
2022 Capella

02

Chicory salad, blue cheese crumble, walnuts, pomegranate vinaigrette
2022 Syrah

03

Venison, celeriac purée, sour cherry compote, Brussels sprouts
2020 Signature

04

Sage & yogurt ice cream, olive oil cake, caramelized sunflower & pumpkin seeds
2022 Saturn