



Wine Tasting

25th Of June

£70

per person

Sauvignon Blanc (New World vs Old World)

“Zesty vs Refined: Sauvignon Blanc Across Two Worlds”

Cold Appetizer

Salmon Tataki

Yellowtail Sashimi

Tako Nori Tuna

paired with

Touraine Sauvignon, Domaine du Haut Perron, France

Albaclara Sauvignon Blanc, Haras de Pirque, Chile

Hot Dishes

Nobashi Tiger Prawns, wasabi Mayo

Sake Crispy Salt & Pepper Squid

Eel Avocado Roll Tempura

paired with

Buitenverwachting Sauvignon Blanc, South Africa

Dog Point Sauvignon Blanc, Marlborough (Organic), New Zealand

Main Course

Teriyaki Salmon

Paired with

Vette Sauvignon Blanc, Tenuta San Leonardo, Italy

Sancerre, Domaine Cherrier, France

Dessert

Lemon Posset

Paired with

Morande Late Harvest Sauvignon Blanc, Chile