

AMERICA'S ICONIC WINE DINNER

26 NOVEMBER 2020

This great nation of wine offers much to be thankful for. During this dinner, we will explore some of California's most prized wine regions, tasting prestigious and rare wines from a variety of vintages, whilst appreciating different wine-making styles and expressions of terroir.

Canapés

Brixham crab, rose water, almond & Rossini caviar

Kistler Vineyards, Chardonnay, Dutton Ranch, Russian River Valley, Sonoma County 2008

Braised pork cheeks, crispy potato, polenta, corn fricassée

Opus One, Oakville, Napa Valley 1995

Homemade linguini, Parmesan velouté, Umbrian white truffle

Bond, Pluribus, Spring Mountain, Napa Valley 2006

Côte de boeuf, black garlic, bone marrow sauce, foie gras rossi, brioche crumb,
onion flower, blue cheese iceberg

Screaming Eagle, Oakville, Napa Valley 2011

Harlan Estate, Oakville, Napa Valley 2012

Salted caramel mousse, bitter chocolate, clementine,
lemon thyme ice cream

£1000 pp

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.