

Jacques Carillon Wine Dinner

Friday, 26th August 2022

FOCACCIA BUN

Cantabrian Anchovies “Nardin Selection”

Seaweed Butter Emulsion

Champagne Louis Roederer, Brut Vintage 2013

BLUE FIN TUNA “CARPACCIO”

Spirulina, Pepper, Amalfi Lemon Zest

Jacques Carillon, Puligny-Montrachet 2019

“CONCHIGLIE” PASTA

Cannellini Beans ‘Ragu’, Red Gurnard, Romanesco Broccoli

Jacques Carillon, Chassagne-Montrachet 1^{er} Cru Les Macherelles 2015

CANADIAN LOBSTER

Mediterranean Citrus, Zucchini Trumpet, Yellow Endives

Jacques Carillon, Puligny-Montrachet 1^{er} Cru Les Perrières 2019

MAGRET DE CANARD

Cauliflower, Raspberry, Rainbow Chard

Jacques Carillon, Puligny-Montrachet 1^{er} Cru Les Champs Canet 2016

ARTISANAL CHEESE

Homemade Red Onion Orange Compote, Wild Honey, Sourdough

Jacques Carillon, Bienvenues-Bâtard-Montrachet Grand Cru 2015

Please kindly inform us in advance of any special dietary requirements, food allergies and intolerances, this will allow us to accommodate accordingly.