

# HENRY

## **Branaire Ducru Wine Lunch**

**17<sup>th</sup> December 2022**

### CHEF'S SIGNATURE STEAK TARTARE

44 farms tenderloin, soy cured egg yolk, 22-month parmigiano Reggiano,  
black winter truffle, potato rosti

*Duluc de Branaire Ducru 2015 & Duluc de Branaire Ducru 2014*



### DUCK PASTRAMI RAVIOLI

butternut squash, chestnut, port gastrique

*Château Branaire Ducru 2006*



### LAMB CHOP

twice baked potato, red eye gravy

*Château Branaire Ducru 2010*