

# OLD WORLD WINE DINNER

## AMUSE

POACHED OCTOPUS TERRINE / CAVIAR  
PARMESAN MOUSSE / TOMATO AND HARISSA GEL CUCUMBER GELEE / YUZU EVOO

*Taittinger Brut Champagne*

## FOIE AND APPLE TERRINE

SMOKED DUCK BACON / APPLE CONFIT / CELERIAC PUREE SPICED PHYLLO CRISP

*Jaboulet Parallel 45 Cote du Rhone Blanc*

## WILD BOAR MANICOTTI

BRAISED BOAR OSSO BUCO / FRESH RICOTTA / SAUCE AMATRICIANA / FENNEL PINE NUT GREMOLATA

*Jaboulet Crozes Hermitage Rouge Thalabert 2021*

## INTERMEZZO

QUINCE CITRUS SORBET / GLÜHWEIN / VANILLA BEAN

*Jacques DuMont Sauvignon Blanc*

## LAMB RACK 'PROVENCALE

HERB CRUSTED LAMB / FONDANT POTATO / ROASTED CIPOLLINI ONION  
HEIRLOOM CARROTS / BRAISED RADICCHIO / LAMB JUS

*Chateau La Nerthe Chateauneuf de Pape Rouge 2020*

## BLOTKAKE

NORWEGIAN CREAM CAKE WITH APRICOT JAM LINGONBERRY SORBET / ORANGE ANGLAISE  
MAPLE MERINGUE / ALMOND CARDAMOM CRUMBLE

*Bouvet Brut Rose'*

## SPECIAL PRE-ORDER SELECTION

*LA CHAPELLE HERMITAGE ROUGE / 2021*

*LA CHAPELLE HERMITAGE BLANC STERIMBERG / 2021*

*TAITTINGER ROSE PRESTIGE*

*TAITTINGER BRUT MILLESIME / 2016*

*TAITTINGER BRUT PRELUDE GRAND CRU*

*TAITTINGER BRUT LES FOLIES*

*TAITTINGER BL DE BLANC COMTES / 2013*