

PAGO

15-Year Anniversary Dinner

Tasting Menu - \$125, Reserve Wine Pairings \$195 + tax & gratuity

22 May 2024, 6pm & 23 May 2024, 6pm

WELCOME

ASSORTED CANAPES AL FRESCO

Lobster gougeres, Mushroom Pate, Oysters with finger lime, Lamb loin tartare

Nicolas Feuillatte 'Reserve Exclusive' Brut 'NV | Cote de Blanc, Champagne, France

FIRST

CAPUTOS BURRATA + (VG) + Toasted sourdough, rhubarb mostarda, pink peppercorn, artichoke

*Joly 'Coulee de Serrant' '21 | CHENIN BLANC | Loire Valley, France (May 22)

*Nikolaihof 'Vinothek' '02 | RIESLING | Wachau, Austria (May 23)

SECOND

KING SALMON (GF) + Maitake & morel mushrooms, white asparagus, caviar, dill beurre blanc

*Lopez de Heredia 'Vina Tondonia Blanco Reserva' '09 | VIURA/MALVASIA | Rioja, Spain

THIRD

RICOTTA GNUDI + Duck leg & breast, smoked onion soubise, fresh peas, tarragon

*Solar de Randez 'Reserva' '10 | TEMPRANILLO | Rioja Alavesa, Spain

FOURTH

NETTLE STUFFED LAMB SADDLE (GF) + Fava & Lima beans, spring vegetables, ramp persillade, lamb jus. (Large format Carved in the dining room)

*Principiano Barolo '14 | NEBBIOLO | Serralunga, Piedmont, Italy (May 22)

*Paolo Bea 'Pagliaro' '17 | SAGRANTINO | Umbria, Italy (May 23)

FINAL

RASPBERRY CREMEAUX (VG) + dark chocolate shell, quick frozen raspberry, raspberry sorbet

*Vieira de Sousa 'Very Old White Port' 40 yr+ | Douro, Porto D.O.P