

Beef + Bordeaux

Enchanted Dinner Series

Slow Roast Bone Marrow

beef tartare, cured miso egg yolk, crispy capers + Oscietra caviar

2020 Haut Marin Fossiles, Cotes de Gascogne

Oyster Mushroom Scallop

baby leek foam, puffed ancient grains + short rib consommé

2018 Chateau du Bergey, Fronsac

Braised Beef Tongue

onion cream, smoked potato + ketchup pickled grapes

2017 La Croix Saint-Christophe Grand Cru, Saint Emilion,

330-day Grass Fed Wagyu Rib Fillet MBS 7-8

whipped parsnip, salted beetroot + panela jus

2011 Chateau Leoville Poyferre 2eme Grand Cru Classe, Saint Julien

'Ice Land' Dessert

2011 Chateau Calvimont, Cerons

wines matched to each course