



**Wine Dinner on Saturday 27th October 2018 by Chef Jordi Franquesa**

*Appetizer*

Assorted cold and hot Spanish tapas  
Umberto Cavicchioli Prosecco Extra Dry, Italy

\* \* \* \* \*

Tuna tartar on avocado-tomato ragout  
rhubarb marinated salmon and seafood salad  
Provenza Lugana D.O.P. CàMaiol Frankie, Italy, 2016

\* \* \* \* \*

Risotto with braised veal cheek, artichoke  
cepe mushroom and goose liver cubes  
Chianti Bartali DOC, Italy, 2016

\* \* \* \* \*

Pineapple-basil sorbet

*Main Course*

Australian beef tenderloin on gratin potatoes  
black truffle sauce, baby carrots  
broccoli and cherry tomatoes  
Carlo Pellegrino Parthenium Rosso IGT, Italy, 2013

\* \* \* \* \*

Variation of International cheeses with balsamico pear cubes  
grapes, nuts and fruit bread  
Vigneti Del Salento Negramaro Vigne Vecchie IGP, Italy, 2014

*Desserts*

Tiramisu three ways  
ice cream, mousse and classic  
Gewürztraminer Robertson Winery, South Africa, 2016

\* \* \* \* \*

Freshly brewed coffee or Tea  
Jordi's Friandises and Chocolates

**2,800.- net (Price include service charge and vat)**

**Chef Fredi and his crew wish you a bon appetit**