Daniel Boulud & Sir Peter Michael Wine Dinner

Thursday 21st March 2019

Four course-menu with wine pairing £118*

SALADE DE FRUITS DE MER

seafood salad with crispy quinoa
rocket, avocado and white yuzu crème fraîche

2015 Schramsberg, Blanc de Blancs, Brut

North Coast, California, USA

SOLE

lemon crusted Dover sole, seaweed, celtuce
sauce Normande

2015 Chardonnay 'Ma Belle-Fille'

Sonoma County, California, USA

POULARDE AUX MORILLES

roasted chicken with morels
spring pea fricassée, crispy potato confit
white port-savory jus

2011 Cabernets blend 'Les Pavots'

Sonoma County, California, USA

FROMAGE

Gorgonzola Dolce
blueberry chutney, walnut bread

2016 Pinot Noir 'Le Moulin Rouge' Pisoni

Monterey County, California, USA

*subject to a 12.5% service charge