



FEATURED MENU

Enjoy a four-course menu thoughtfully created by our Executive Chef, each dish paired with acclaimed Larkmead wines, guided by National Sales Manager Dermot Whelan.

CHILLED SHRIMP & FRISÉE SALAD

Pressed green apples, Marcona almond crema, Humboldt Fog goat cheese fritter, honey-citrus vinaigrette

Paired with:

2022 Larkmead Lillie Estate Sauvignon Blanc — 94 pts

PAN-ROASTED CHILEAN SEA BASS

Winter truffle risotto, sauce Périgueux, arugula foam

Paired with:

2022 Larkmead 'Firebelle' Estate Red Blend — 93 pts

WAGYU SHORT RIBS & FILET OF RIBEYE

Braised Wagyu with herbed muddica red wine demi-glace. Filet with wild mushroom gratin, jus, ratatouille of vegetables

Paired with:

2022 Larkmead Estate Cabernet Sauvignon — 94 pts
2022 Larkmead 'Solari' Estate Cabernet Sauvignon — 93 pts

CHOCOLATE HAZELNUT GIANDUJA

Hazelnut praline, dark chocolate ganache, chocolate chiffon cake, demerara sugar butter crème, Chantilly, currant sauce

