



Domaine Des Dieux Wine Evening

R695pp

1st C O U R S E

Classic 9th Avenue oysters served with lemon and pepper gastrique

Claudia Brut MCC

2nd C O U R S E

Homage to the Sea God Poseidon

Selection of fresh seafood, mussels, crayfish, prawns, scallops served with black rice and a seafood bisque and foam

Reserve Sauvignon Blanc

3rd C O U R S E

Mushroom Trio

A selection of 4 wild mushrooms sourced and prepared to increase the depth of flavor and recreate the riso al fungi, combined with a mushroom puree, pickled mushrooms, mushroom dust, edible soil, truffle mousse and 2 textures of parmesan

Josephine Pinot Noir

D E S S E R T

Apple Tart

Frangipani, biscuit tart, apple crisps, shaved pickled apple, apple mousse and apple fluid gel

Rose of Sharon