

FREEMARK ABBEY WINE DINNER

one

OYSTERS

salsify & sweet corn, raw oysters
gently warmed over sweet corn polenta,
citrus gremolata with salsify

2023 **sauvignon blanc napa valley**

two

BRAISED RABBIT & GNOCCHI

morel mushrooms, wild garlic,
a touch of cream & sorrel mostarda

2022 **chardonnay napa valley**

three

CURED & ROASTED DUCK

red fruits & elderberry flowers,
smoked carrot puree

2019 **napa cabernet sauvignon**

four

SLOW ROASTED LAMB

open fire "a la ficelle",
red wine glaze, tagliatelle pasta,
oeufs en matelot, black pepper

2018 'sycamore vineyard' **cabernet sauvignon**

five

DRY-AGED RIBEYE

roquefort mousse, summer truffle
jus with hearty herbs

2013 'bosche vineyard' **cabernet sauvignon**

2018 'bosche vineyard' **cabernet sauvignon**

six

COFFEE FOR DESSERT

coffee espuma, chocolate and cardamom
sponge cakes, mocha ice cream, pistachio
tuile, puffed rice scented with cinnamon