

David Milligan Wine Dinner

Amuse

Pomegranate Glazed Quail Leg

First

Scallop Crudo

Juniper, Lime, Orange Zest, Red Pepper and Micro Sunflower

Fournier Pere & Fils, Pouille Fume

Second

Micro Green Salad

Camembert, Fresh Figs, Smoked Almonds, Warm Bacon Vinaigrette

Chateau Cabezac, Minervois Tradition

Third

Espresso Rubbed Beef Tournedos

Melted Leeks, Butter Poached Lobster, Pommes Anna, Bordelaise

Domaine du Vieux Lazaret, Chateauneuf du Pape Rouge

Final

White Chocolate Crème Brulee

Strawberry Basil Compote

Chateau Vitallis, Poulilly Fuisse