



The experience

**Velouté of asparagus,
poached quails egg, truffle asparagus**
Chardonnay, Veramonte Reserva, 2007, Casablanca, Chile

**Braised duck bonbons, celeriac remoulade,
sherry vinegar jelly, sherry foam**

**Wasabi peanut crusted tuna loin, sweet potato purée,
roasted mouli, teriyaki sauce**
Morgon, Marcel Lapiere, 2008, Beaujolais, France

**Braised poussin leg, poached breast, onion purée,
truffle ravioli, Madeira**
Pinot Noir, Astrolabe, 2007, Marlborough, New Zealand

Peach Melba
Ochoa, Moscatel, 2007, Navarra, Spain

Five courses - Thirty five pounds
Wine flight - Forty pounds

*We hope that you have been so delighted by your experience in the Pass
that you are happy to pay this discretionary service charge of 10%*

*We are committed to doing business with integrity so (after credit card
charges are deducted) all monies collected go directly to the staff serving
you and cooking for you, in addition to their salary.*