

£75.00pp Tasting menu

CHEESE & WINE TASTING

SEPTEMBER

Aperitif: METHODE TRADITIONELLE AOC Cuvee Signe

Canapés: Gougères & Goose Rillettes with Cornichon



MIDI PYRENEES

Twice Baked Soufflé of Rove des Garrigues

White Wine Pairing: Gros Manseng, Alain Brumont, Gascony, SW France

SOUTH WEST FRANCE

CROTTIN PIC DE BIGORRE, ARIEGE

LOU LARZAC, LANGUEDOC

OSSAU, PYRENEES

LOU BREN, AVEYRON

ZELU KOLORIA, PAYS BASQUE, PYRÉNÉES

Red Wine Pairing: DOMAINE MONTROSE 2007 VIN DE PAYS D'OC PEZENAS, TOURBES

TRENTINO & ALTO ADIGE

Italian Charcuterie: San Marcel & Coppa di Ginepri

A SOUTHERN ITALIAN CHEESE PLATE: TUSCANY, SARDINIA & UMBRIA

CACIOTTA ETRUSCA 100% PECORA, TUSCANY

PECORINO MARZOLINO ROSSO, TUSCANY

PECORINO MONTEFALCO, MONTEFALCO, UMBRIA

PECORINO VINACCIA, PERUGIA/UMBRIA

PECORINO DI FOSSA, UMBRIA

Red Wine Pairing: Aglianico Puglia 2007 Az.Ag. Antica Enotria, Cerignola, Foggia,

AMALFI COAST

Amalfi Lemon Tart

La Piantagioni Coffee or Milly le Foret Herb Tea.