



# The menu

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Chateau D'Esclans Rosé Dinner  
1 8 T H A U G U S T 2 0 2 2

## 1ST course

### WATERMELON & OYSTERS

WATERMELON - HEIRLOOM TOMATO - FETA - MINT  
TOPPED WITH SUMMER LOVE OYSTERS DRENCHED IN A  
WATERMELON GRANITÉ MIGNONETTE

## 2ND course

### SMOKE & LEMONS

LEMON RISOTTO - SAUTEED ASPARAGUS TIPS -  
SMOKED SALMON - CRÉME FRAÎCHE

## 3RD course

### LAND & SEA ENTREE

DIJON HERB ENCRUSTED PETITE FILET & LOBSTER - CHEDDAR  
GRITS - PORT WINE DEMI GLAZE

## 4TH course

### BERRIES & CREAM

OUR HOUSE MADE ZABAGLIONE TOPPED WITH FRESH BERRIES