



In Vino Veritas

WINE PAIRING MENU

Courses for the Evening | A Wine & Dine Event
Friday 18th October 2024 at 20:00hrs
In collaboration with The Master Cellar

SNACKS

Paired with: Cassar de Malte, Marsovin

MACKEREL

Almond gazpacho | pickled cucumber | dill oil
Paired with: Picpoul de Pinet, Moulin de Gassac

ASPARAGUS

Potato foam | bergamot | fresh truffle
Paired with: Antonin Blanc, Marsovin

SMOKED BURRATA

Peach | fennel | pumpkin seeds
Paired with: : Pont de Gassac White, Moulin de Gassac

BEEF SIRLOIN

Pickled aubergine | labneh | caramel & olives purée
***Paired with: two reds side by side; Pont de Gassac Red, Moulin de Gassac
and Antonin Red, Marsovin***

TRES LECHES CAKE

Paired with: Guze Moscato Passito, Marsovin

PETIT FOURS

MINOA