THE CORONET

NEW YEAR’S EVE 2023

AMUSE
SUSPENDED TART v df

OLÉ & OBRIGADO ‘NAVERAN’ CAVA BRUT NATURE XAREL-LO, MACABEO PARELLADA SP
or
LEITZ - EINS ZWEI ZERO SPARKLING RIESLING NON-ALCOHOLIC

TO START
BUTTERNUT, KOHLRABI & RADICCHIO SALAD v gf
bruleed grapefruit, herbed pistachio cream, sunflower sprouts & seeds

OVUM BIG SALT RIESLING, SAUVIGNON BLANC, GEWURZTRAMINER, MUSCAT BLANC OREGON ’21
or
FRENCH MUSHROOM SOUP v gf
shitake, maitake, rich broth, sherry, cashew cream, puff pastry

SECOND
SOUTHWINDS SWEET POTATO TERRINE v gf
black sesame whipped goat cheese, roasted chestnut mushroom, scallion

CHÂTEAU PÉGAU ROSÉ CINSAULT, GRENACHE NOIR, CARIGNAN RHONE FR ‘20

THIRD
ABB AZIA DI NOVACELLA SCHIAVA IT ’21

SMOKED DUCK BREAST
grilled linguica-pistachio bread pudding, tomato marmalade, wine poached apple, pickled mustard seed

TARTARE OF ANGUS BEEF WITH TONNATO v gf
fried capers, tempura mushroom, blackened cauliflower mustard, pickles, bonito, crostini
or
TARTARE OF ROASTED BEETS v gf
fried capers, tempura local mushroom, blackened cauliflower mustard, pickles, crispy carrot, crostini

FOURTH
HERB CRUSTED FLOUNDER
clams, ‘bouillabaisse’ sauce, grilled corn panisse, roasted fennel, fava sprouts

ALPHA ESTATE MALAGOUZIA FLORINA GR ’21
or
RABBIT IN THE GARDEN v gf
butter braised leg, savory soil, root vegetable puree, young carrots & fennel, crisp greens, chive tips, microgreens

DOMAINE DE L'OUBLIÉE ‘MERCI LA VIE’ CABERNET FRANC BOURGUEIL FR ’20
or
ROASTED LAMB WITH ROOT VEGETABLE TIAN v gf
herb crusted roasted lamb rib chop, butternut squash, turnip, apple, radicchio walnut sauce

ERNESTO CATENA TAHUAN MALBEC MENDOZA AR ’19

LIONS MANE MUSHROOM STEAK WITH ROOT VEGETABLE TIAN vg gf
butternut squash, turnip, apple, radicchio walnut sauce

CARPINETA FONTALPINO ‘CHIANTI CLASSICO’ ANGIOVESE TUSCANY IT ’18

SWEET ENDING
GINGER ROSEMARY POACHED PEAR v gf
vanilla pumpkin puree, brandied cherry, almond lace cookie, mezcal caramel
or
OPERA CAKE v
jaconde sponge, espresso buttercream, chocolate ganache, spiced berry sauce, candied hazelnut

CHÂTEAU ROUMIEU-LACOSTE SAUTERNES BORDEAUX FR ’11