

ST BARTS

Sample Signature Dinner Menu

Cures

Alliums & Yarlington Cheese
Seaweed & Isle of Skye Shrimp
Beef Toast

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Oyster & Mahogany Clam

Squid & Ponzu

Domaine Bohn, 'Schieferberg' Riesling 2021

Crab & Horseradish

Nikolaihof, 'Ried Im Weingebirge' Grüner Veltliner Smaragd 2019

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Brioche Bread & Butter

Skate & St. Georges Mushroom

Domaine Overnoy, Clos de Jerminy Chardonnay 2022

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Yew Tree Farm Hogget

Tynt Meadow, English Trappist Ale

St Brides Duck

Chateau Musar, Red 2018

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Sansho Pepper

Black Koji & Barley

Domaine de Rancy, Rivesaltes Ambré 1992

Optional Wine Pairing