



SOFITEL
WINE
DAYS



Amuse-Bouches

Viognier Les Vignes d'à côté 2016

Scallop and Urchin Ceviche

Mignonette pearls, salmon crispy skin, chilli dust
Condrieu La Petite Côte 2016

Smoked Rainbow Trout

Crevettes brunes, thermidor sauce, grapes
Saint-Joseph Lyseras 2016

Seared Foie Gras

Syrah marinated foie gras, bramble & maple crème
Saint-Joseph Cavanos 2016

Late Harvest Grape Sorbet

Glazed Duck Breast

Confit & crumbed carrots, tarragon, miso emulsion
Côte-Rôtie Bonnavières 2016

Welsh Wagyu Tenderloin Trio

Syrah wagyu butter, spiced crumb, Shropshire Blue
Cornas Le Village 2016

Pre-Dessert

Rum Baba

Infused with pear & timut pepper
Roussillière Rouge 2015

£170

