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PALL MALL



NEW YEAR'S EVE
IN THE MEMBERS' LOUNGE
VEGETARIAN MENU

A P P E T I S E R

Caponata tartlet

Classic pairing:

NV Collard-Picard, Cuvée Dom. Picard, Blanc de Blancs, Grand Cru, Champagne, France

Prestige pairing:

2002 Pol Roger, Brut Vintage, Champagne, France

F I R S T C O U R S E

Pan-fried king oyster mushrooms & sweetcorn purée

Classic pairing:

2021 Albariño, O Con, Xosé Lois Sebio, Rias Baixas, Spain

Prestige pairing:

2014 Albariño, Selección de Añada, Pazo Señorans, Rías Baixas, Spain

S E C O N D C O U R S E

Cavatelli with ceps and truffle froth

Classic pairing:

2019 Pinot Noir, Sanford & Benedict Vineyard, Liquid Farm, California, USA

Prestige pairing:

2017 Pinot Noir, La Côte, Domaine de la Côte, Sta. Rita Hills, USA

T H I R D C O U R S E

Curry cauliflower steak & florets salad

Classic pairing:

2023 Grüner Veltliner, Federspiel, Ried Klostersatz, Weingut Simon Gattinger, Wachau, Austria

Prestige pairing:

2013 Chardonnay, Cloudburst, Margaret River, Australia

C H E E S E C O U R S E

Truffle cheese

Classic pairing:

NV Terrantez 20 Years Old, Henriques & Henriques, Madeira, Portugal

Prestige pairing:

1975 Port Colheita, Kopke, Portugal

D E S S E R T

Vegan dark chocolate delice with griottines cherry sorbet

Classic pairing:

2013 Mád Moser, MM555, Tokaji Aszú, 6 Puttonyos, Tokaji, Hungary

Prestige pairing:

2007 Château Climens, 1er Cru Classé, Barsac, France

