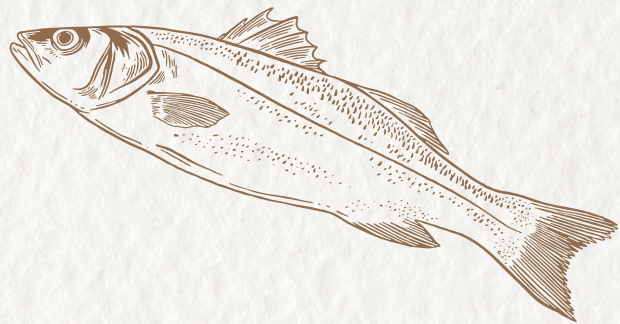


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PALL MALL



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

APPETISER

Crispy seaweed tapioca, taramasalata, bottarga

Classic pairing:

NV Eric Rodez, Cuvée des Crayerès, Ambonnay, Grand Cru, Champagne, France

Prestige pairing:

2002 Pol Roger, Brut Vintage, Champagne, France

FIRST COURSE

Pan-fried scallop, cauliflower purée, sea trout roe, crumbled lardo

Classic pairing:

2021 Condrieu, Les Chaillets, Cave Yves Cuilleron, Northern Rhone, France

Prestige pairing:

2017 Chardonnay, Mainque, Bodega Chacra, Patagonia, Argentina

SECOND COURSE

Short-rib ravioli, barbecued gem lettuce, shaved truffle

Classic pairing:

2018 Barolo, Vignarionda, Luigi Pira, Piedmont, Italy

Prestige pairing:

2010 Barolo, Bricco delle Viole, G. D. Vajra, Piedmont, Italy

THIRD COURSE

Baked seabass in a saffron potato crust, pistachio pesto, caviar sauce

Classic pairing:

2019 Pinot Noir, Sanford & Benedict Vineyard, Liquid Farm, Sta. Rita Hills, California, USA

Prestige pairing:

2018 Thymiopoulos Vineyards, Vrana Petra, Noussa, Greece

CHEESE COURSE

Truffle cheese

Classic pairing:

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

Prestige pairing:

1975 Port Colheita, Kopke, Portugal



DESSERT

Dark Chocolate Delice with Griottine, Cherry Sorbet

Classic pairing:

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

Prestige pairing:

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

