



TRESPASS WINE DINNER 2023

RECEPTION

SMOKED SALMON CAVIAR | CRÈME FRAICHE | SOURDOUGH BLINI

DEVILED QUAIL EGG | AVOCADO MOUSSE

GOUGERE

BAUGET-JOUEE CARTE BLANCHE BRUT NV

FIRST COURSE

SALMON TORTELLINI

cured egg | parmesan brodo

TRESPASS PINOT NOIR 2017

SECOND COURSE

BUTTER POACHED COLD WATER LOBSTER

hackleback caviar velouté | pea shoots

TRESPASS CABERNET FRANC 2017

THIRD COURSE

WHIPPED GOAT CHEESE & BEET SALAD

growbotics farms mixed greens | walnut thyme brittle | iberico ham

TRESPASS MERLOT 2018

FOURTH COURSE

MEYERS KURO GOLD WAGYU RIBEYE

pommes de terre fondantes | demi-glace | charred cipollini and spring onions

TRESPASS CABERNET SAUVIGNON 2018

DESSERT

DARK CHOCOLATE NEMESIS CAKE

whipped crème fraiche | pickled black pepper summer berries | salted shortbread

TRESPASS PETITE VERLOT 2018

