



and Wedding
14 - 09 - 2024

Menu

1st Course

Salmon Tataki

Eastern marinated salmon fillet in a ponzu soy dressing, lightly seared with a sweet and sour cucumber salad, daikon cress, radish, and wasabi mayonnaise

Wine Pairing: Sauvignon Blanc

2nd Course

Pan-Seared Supreme of Corn-Fed Farm Chicken

Served with a roasted vegetable ratatouille, Westmorland sauce, and a gratin potato cake made from Isa potatoes

Wine Pairing: Chardonnay or Pinot Noir

Grand Dessert

Vanilla Panna Cotta

With various red fruits, white chocolate crèmeux, and a raspberry crisp

Wine Pairing: Presidential Port Ruby



and Wedding
14 - 09 - 2024

Menu

1st Course

Salmon Tataki

Eastern marinated salmon fillet in a ponzu soy dressing, lightly seared with a sweet and sour cucumber salad, daikon cress, radish, and wasabi mayonnaise

Wine Pairing: Sauvignon Blanc

2nd Course

Pan-Seared Supreme of Corn-Fed Farm Chicken

Served with a roasted vegetable ratatouille, Westmorland sauce, and a gratin potato cake made from Isa potatoes

Wine Pairing: Chardonnay or Pinot Noir

Grand Dessert

Vanilla Panna Cotta

With various red fruits, white chocolate crèmeux, and a raspberry crisp

Wine Pairing: Presidential Port Ruby



and Wedding
14 - 09 - 2024

Menu

1st Course

Salmon Tataki

Eastern marinated salmon fillet in a ponzu soy dressing, lightly seared with a sweet and sour cucumber salad, daikon cress, radish, and wasabi mayonnaise

Wine Pairing: Sauvignon Blanc

2nd Course

Pan-Seared Supreme of Corn-Fed Farm Chicken

Served with a roasted vegetable ratatouille, Westmorland sauce, and a gratin potato cake made from Isa potatoes

Wine Pairing: Chardonnay or Pinot Noir

Grand Dessert

Vanilla Panna Cotta

With various red fruits, white chocolate crèmeux, and a raspberry crisp

Wine Pairing: Presidential Port Ruby