



NEVIS BLUFF WINEMARKER'S DINNER

7-COURSE TASTING MENU WITH MATCHING WINES

CROSTINI AU FROMAGE DE CHÈVRE

Goats' cheese | cherry tomato | pesto crostini

TERRINE DE VENAISON

Venison terrine | Cumberland sauce | herb salad

BISQUE D'ÉCREVISSES

Crayfish bisque | root vegetables | puff pastry fleuron | Cognac crème

FEUILLES D'AUTOMNE

Seasonal leaves | broad beans | mung beans | fennel | pomegranate dressing

ROULADE DE POULET

Stuffed chicken breast | spinach | pine nut crème cheese | kumara rosti | cranberry jus

POMME VERTE AU FOUR

Baked green apple | dry fruit | nuts | marzipan | Calvados vanilla sauce

PLATEAU À FROMAGE

Roquefort | brie | gouda | mango chutney | crackers

RESERVATIONS ESSENTIAL