



**CUAJADA DE COLIFLOR, FALSAS ALMENDRAS LIQUIDAS, BACALAO
CONFITADO, AJO NEGRO CAMELIZADO, TRAZO DE AJO DULCE**
*Set Cauliflower, Liquid Almonds, Confit of Cod Fish, Caramelized Black
Garlic, Line of Sweet Garlic*

NV Taittinger Brut Champagne, France

HARPUKA LENTEJAS CON CHORIZO Y APPLE VIDRIOS
Harpuka with Chorizo Lentils and Apple Glaze

2001 Mount Eyre "Three Ponds" Semillon. Hunter Valley, NSW

**HAMBURGESA DE PATO, CREMA HELADA DE MOSTAZA VERDE,
QUESO SAN SIMON, CEBOLLA ROJA CONFITADA,
TOSTA DE PAN COMPLETO**

*Duck Burger, Green Mustard Ice Cream,
San Simon Cheese, Red Onion Confit & Toasted Wholemeal Bread*

2005 Masi "Campofiorin" Ripasso Valpolicella, Italy

**SUFFLOK EL CORDERO LECHAL EN TRES VARIACIONES CON QUESO
MANCHEGO MASH**

*Suffolk Spring Lamb in Three Variations with
Manchego Cheese Mash*

2005 Albet I Noya "La Milana" Penedes, Spain

A PARTIR DEL GUGGENHEIM DE BILBAO
From the Guggenheim Museum, Bilbao

Alvear Solera 1927 Pedro Ximenez, Jerez, Spain

SAMPLE MENU ONLY

5 courses \$115 with wine \$205

We require 24 hours notice to create a degustation menu for you