

WINE CELLAR EXPERIENCE

At Arrival

MICHEL TURGY CUVÉE BRUT BLANC DE BLANCS 'RÉSERVE SÉLECTION'
Champagne, France

SCALLOP & AVOCADO

Hokkaido Scallop, Coriander Gel, Crispy Corn, Ají Amarillo (GF)(S)

CHARDONNAY, CORDILLERA DE LOS ANDES RESERVA ESPECIAL

Limarí Valley, Chile (*biodynamic, organic & vegan*)

DRY AGED 'MEATROOT'

Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE)

GRENAche - TEMPRANILLO, ALEGRA DE BERONIA

Rioja, Spain (*sustainable & vegan*)

FRIED CALAMARI 'A LA ANDALUZA'

Rosemary, Confit Aioli, Lemon Wedge

BONARDA, ZUCCARDI SERIE A

Salta, Argentina (*sustainable*)

12-HOUR BRAISED LAMB

Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF)

TEMPRANILLO, BERONIA III A.C.

Rioja, Spain (*organic & sustainable*)

CARAMEL APPLE CHEESECAKE

Valrhona White Chocolate, Cinnamon, Chocolate Soil (D)(GF)(V)

PALOMINO FINO, GONZÁLEZ BYASS ALFONSO OLOROSO

Jerez, Spain (*sustainable*)