



# AT CHRISTMAS CHARTWELL

## RECEPTION

SOPRESATTA ARANCINI | Saffron Aioli

CANDIED SALMON TARTLET | Whipped Crème Fraiche, Dill Oil

AEROATED GOAT CHEESE | Foraged Mushrooms, Aged Balsamic

*2006 Baron-Fuenté Champagne Grand Millésime Brut*

## DINNER

DUNGENESS CRAB SALAD

Crispy Celeriac, Tarragon, Crisp Greens

*2014 Château de Nages, Costières de Nîmes*

PAN SEARED SCALLOPS

Sous Vide Pork Belly, Compressed Apple, Maple Gastrique

*2012 Domaine Laroche Chablis 1er Cru Mont de Milieu*

DUCK CONFIT

Agnolotti, Roasted Squash, Sage Foam, Pickled Mustard

*2010 Louis Jadot Beaune 1er Cru Grèves*

MERLOT BRAISED SHORT RIB

Beetroot, Charred Cipollini Onions, Brussel Leaves, Red Currant Jus

*2008 Château Gloria*

'FALL EN STONE'

Banana Mousse, Makrut Lime Cream, Kalamansi Jam

*1999 Château Suduiraut*

CHEF | Benjamin Kilford

December 8 2019

