

Bluebird in Bloom Wine Dinner Tasting Menu Tuesday 24th May 2016

wild garlic veloute

tunworth mousse Chateau d'Aussieres Chardonnay 2013, Corbieres

pressed foie gras

yorkshire rhubarb, borage flowers Amancaya Cabernet Malbec 2012, Bodegas Caro, Mendoza

cornish cod

asparagus, broad beans, mint *R de Rieussec 2015, Chateau Rieussec Sauternes*

spring lamb rack and belly

onions, violet artichoke, anchovy emulsion Chateau d'Aussieres Grand Vin Rouge 2013, Corbieres

buttermilk bayarois

gariguette strawberries, sarawak pepper Carmes de Rieussec 2013, Chateau Rieussec Sauternes

(optional 12.5% service charge will be applied to your bill)
#BlossomCity