

Sofitel Wine Days

AMUSE BOUCHE

Hokkaido Scallop Crudo

Blood orange, Calabrian chili,
Mint and Fennel pollen

TAITTINGER BRUT RESERVE NV

APPETIZER

Endive & Apple Salad

Ubrico al Prosecco cheese, Parma ham,
Pomegranate and Pistachio

M. CHAPOUTIER COTES-DU-RHONE
"BELLERUCHE" BLANC 2018

MAIN COURSE

Braised Beef Cheek

Polenta, Cipollini onions and
Horseradish gremolata

P. FERRAUD & FILS BEAUJOLAIS-VILLAGES
"LES MERRAINS" 2018

DESSERT

Raspberry Lychee Sensation

Raspberry Sorbet, whipped ganache
and Lychee jelly

FRENCH TWIST
Gin, Lemon Juice, Prosecco

\$178++ for two inclusive of wine pairing