



# Wine Dinner

## Starter

### Garlic & Spinach Ravioli

Palomino sauce, basil oil, crispy basil  
*Cloudy Bay Sauvignon Blanc Vintage 2024, Marlborough*



## Salad

### Peach & Burrata Salad

Marinated grilled peaches, burrata, arugula, pistachio  
crumb, white balsamic drizzle  
*Minuty 'Prestige' Rosé Vintage 2024, Côtes de Provence*



## Main

### Wagyu New York Striploin

Truffled potato puree, white & green asparagus  
black garlic vinaigrette  
*Termes Tempranillo Vintage 2021*



## Dessert

### Chef's Selection

*Paired with CHANDON Spritz, served over ice  
with a fresh garnish.*

