

# International Womens Day

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## **A Celebration of Women, Food & Wine**

To celebrate International Women's Day, we created an indulgent evening of fine dining, seasonal flavours and beautiful wines.

Guests are welcomed with a selection of delicious canapés before settling in for a five-course seasonal tasting menu, with each course thoughtfully paired with a carefully chosen wine.

From the first bite to the final glass, the evening is designed as a celebration – bringing together exceptional food, great wine and even better company.

*Cook by women, served by women.*



# TASTING MENUS

## MENU 1

### TRIO OF PINCHOS:

TEMPURA GUINDILLA PEPPER & AIOLI (V)

GIROLLE MUSHROOM & WINTER TRUFFLE CROQUETA (V)

MINI OCTO-DOG: GRIDDLED OCTOPUS HOT DOG, PADRON PEPPER

*PAIRED W/ MASIA D'OR BRUT NATURE, CAVA*

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HERITAGE BEETROOT, BURRATINA, CHARRED CAVOLO NERO, HAZELNUT & PARMESAN DRESSING (V)

*PAIRED WITH AKERREGI TXIKI GETARIAKO TXAKOLI*

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GRIDDLED SCALLOPS, CAULIFLOWER PUREE, CHARRED CAULIFLORE SHAVINGS, CRISPY CURRY LEAF

OR

VEG: GRIDDLED KING OYSTER SCALLOP, CAULIFLOWER PUREE, CHARRED CAULIFLORE SHAVINGS, CRISPY CURRY LEAF

*PAIRED WITH LAUREATUS ALBARINO*

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“TXULETON”; GRIDDLED BASQUE STEAK, CHIMICHURRI SAUCE, CHARRED HISPI CABBAGE W/ GARLIC CREAM SAUCE

OR

ROASTED COD, BRAISED COCO BEANS, SALSA ROSSA

OR

VEG: CHARRED HISPI, BRAISED COCO BEANS, SALSA ROSSA

*PAIRED WITH MURIEL RIOJA GRAN RESERVA*

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CHOCOLATE NEMESIS, MASCARPONE, VIN SANTO

*PAIRED WITH VIN SANTO DEL CHIANTI CLASSICO*

## MENU 2

### TRIO OF CANAPES:

PATATA BRAVA (CONFIT AND FRIED POTATO TERRINE), BRAVA SAUCE, AIOLI SAUCE

CRAB TARLET, SALMOREJO

BEEF TARTARE, PICKLED SHIMIJII MUSHROOM, PICKLED WALNUT PUREE, JERUSALEM

ARTICHOKE CRISP

*PAIRED W/ MASIA D'OR BRUT NATURE, CAVA*

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MONTE ENEBRO STUFFED AND CRISPY COURGETTE FLOWER, COURGETTE RIBBON & PEA SALAD, HONEY DRESSING (V)

*PAIRED WITH AKERREGI TXIKI GETARIAKO TXAKOLI*

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TUNA TATAKI, ALMOND AJO BLANCO, PICKLED GRAPES, LOVAGE OIL

OR

VEG: SEARED ARTICHOKE, ALMOND AJO BLANCO, PICKLED GRAPES, LOVAGE OIL

*PAIRED WITH LAUREATUS ALBARINO*

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SHERRY BRAISED PORK CHEEKS, POMME PUREE, CONFIT ONIONS, PORK JUS. SPRING GREENS

OR

ROASTED HAKE, ALMOND ROMESCO SAUCE, CAVOLO NERO, SALSA VERDE

OR

VEG; MARINATED CAULIFLOWER STEAK, ALMOND ROMESCO SAUCE, SALSA VERDE

*PAIRED WITH CITIOUS PINOT NOIR*

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VANILLA PANNA COTTA, LEMON CURD, HONEY TOUILE, GRANOLA

*PAIRED WITH CAPRICHIO DE GOYA, MOSCATEL*

# TASTING MENUS

## MENU 3

### TRIO OF CANAPES:

OYSTER, CUCUMBER JELLY, DILL CREAM  
SPICED CAULIFLOWER & CHEESE CROQUETTE (V), PICKLED WALNUT PUREE  
CHICKEN LIVER PARFAIT, QUINCE JELLY, GRAPE, CRISPY CHICKEN SKIN

*PAIRED W/ FALCERI PROSECCO SPUMANTE EXTRA DRY*

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CHESTNUT & WILD MUSHROOM CAPPUCINO, WINTER TRUFFLE, FOCCACIA CRISP (V)  
*PAIRED WITH BOURGOGNE CHARDONNAY, DOMAINE DUPRE*

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CORNISH CRAB, CELERIAC REMOULDE, RADICCHIO SALAD  
VEG: WHIPPED GORGONZOLA, CELERIAC REMOULADE, RADICCHIO, CANDIED WALNUT  
SALAD

*PAIRED WITH LAUREATUS ALBARINO*

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DUCK BREAST, SPICED BEETROOT AND ORANGE PUREE, HERITAGE BEETROOT,  
PICKLED BLACKBERRIES, CHICORY, SPICED PUMPKIN SEEDS

OR

MOLASES & SUMAC GLAZED SALMON, HERITAGE BABY RAINBOW CARROTS,  
DUKKAH, TAHINI SAUCE

VEG: CARROT AND BEETROOT BUREK, SPICED BEETROOT AND ORANGE PUREE,  
HERITAGE BEETROOT, RED CHICORY

*PAIRED WITH DARRIAUD CAIRNANNE, FRANCE*

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BAKED CHOCOLATE GANACHE, SPICED HAZELNUTS, ORANGE  
*PAIRED WITH CAPRICO DE GOYA, MOSCATEL*

## MENU 4

### TRIO OF CANAPES

TUNA TATAKI, TERIYAKI SAUCE, SHISO LEAF  
MU SHU PORK, BABY GEM LETTUCE  
PEA & POTATO MASALA PANI PURI

*PAIRED W/ SAKE JUNMAI DAIGINJO*

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SPICED CAULIFLOWER VELOUTE, WINTER VEGETABLE PAKORAS  
*PAIRED WITH AKERREGI TXIKI GETARIAKO TXAKOLI*

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CRAB, COCONUT & SWEETCORON MALABAR CURRY, CRISPY CURRY LEAF, RICE  
OR

VEG: SHITAKE MUSHROOM & PACK CHOI GYOZAS WITH CHILLI OIL  
*PAIRED VEREINIGTE HOSPITIEN RIESLING TROCKEN 2023, GERMANY*

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SOY & HONEY GLAZED BEEF SHORT RIB, MISO & BROWN BUTTER CELERIAC PUREE,  
PICKLED NASHI PEAR, CRISPY ENOKI MUSHROOMS

OR

MISO MARINATED BLACK COD, BABY PAK CHOI, MISO FOAM. PICKLED DAIKON  
OR

VEG; HONEY AND SOY GLAZED KING OYSTER MUSHROOM, CELERIAC PUREE,  
MUSHROOM AND SAKI JUS, CRISPY CELERIAC CRISPS

*PAIRED WITH CITIOUS PINOT NOIR*

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COCONUT PANNA COTTA, MANGO SORBET, MACERATED PEACH, GINGER BISCUIT  
AND CANDIED TARRAGON  
*PAIRED WITH CAPRICO DE GOYA, MOSCATEL*





