



# Clos Maggiore

## Valentine's Day Tasting Menu

A glass of NV Barons de Rothschild (Lafite) Champagne Brut Rosé

\*\*\*

### Maine Lobster & Oscietra Caviar

*Hot Smoked Rainbow Trout, Ratte Potatoes & Crème Fraîche*

Classic pairing: Chablis, Domaine Louis Michel, Yonne, France 2014

Or discovery pairing: Sevilen, Sauvignon Blanc 'Fumé Blanc 900' Guney, Denizli, Turkey 2014

\*\*\*

### Scottish Scallop & King Crab Tortellini

*Wilted Leek, Fragrant Langoustine Bisque*

Classic pairing: Riesling Julius, Henschke, Eden Valley, Australia 2013

Or discovery pairing: Condrieu, André Perret, Rhône Valley, France 2010

\*\*\*

### Oven Roasted & 'Herb Smoked' Wagyu Beef Filet

*Truffle Dauphinoise Potatoes, Tenderstem Broccoli, Madeira & Truffle Sauce*

Classic pairing: Bodegas Altanza, Crianza 'Lealtanza' Rioja, Spain 2012

Or discovery pairing: Turley Cellars, Zinfandel 'Juvenile' California, USA 2013

Or

### Wild Scottish Halibut Poached in Champagne Velouté

*New Season Broad Beans & Brown Shrimp*

Classic pairing: Chardonnay, Hamilton Russell, Walker Bay, South Africa 2014

Or discovery pairing: Domaines Ott, 'Clos Mireille' Cru Classé, Côtes de Provence, France 2014 Rosé

\*\*\*

### Baked Coeur de Neufchâtel Cheese Stuffed with Truffles

*Braeburn Apple Marmalade, Chargrilled Sourdough*

Classic pairing: Sauvignon Blanc Late Harvest, Viña Echeverria, Chile 2012

Or discovery pairing: Picolit Riserva, Collio, Primosic, Friuli Venezia Giulia, Italy 2000

\*\*\*

### Dark Valrhona Chocolate & Aged Cognac Parfait

*Crisp Honey & Banana Custard*

Classic pairing: Tezza, Recioto della Valpolicella 'Valpantena', Italy 2009

Or discovery pairing: Maury "Prestige" 15 ans d'Age, Mas Amiel, Languedoc-Roussillon, France N.V.

\*\*\*

### Coffee & Petit Fours

**Five course menu with a glass of Champagne £155 per person,  
with classic wine pairing £45 or with discovery wine pairing £75 supplement.  
Available for dinner from 6.15pm to 10.30pm.**

Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.

All wines are subject to vintage variation.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.