



Cabernet From Around The World
presented by Louis Vuitton Moët Hennessy

7pm Tuesday 26th February 2019

**This exclusive dinner will take place in the stunning first floor
dining room at Clos Maggiore, overlooking Covent Garden**

**A four course tasting menu paired with unique Cabernet wines
from LVMH, priced at £125 per person**

Ruinart, Rosé, Brut, NV on arrival

Cabernet Sauvignon, Cape Mentelle, Margaret River, Australia, 2014 with

Cheek of Spanish Black Pig Cooked in Cabernet Sauvignon

Fresh Pasta, Smoked Bacon, Mushrooms & Baby Onions 'Burgundy Style'

Cabernet Sauvignon, Single Vineyard Mount Veeder, Newton, Napa Valley, California, USA, 2014 with

Slow Cooked Charolais Beef Feather Blade

Horseradish Mashed Potato, Cabernet Sauvignon & Bone Marrow Sauce

Cabernet Sauvignon, Single Vineyard Los Aromos, Terrazas de los Andes, Mendoza, Argentina, 2012 with

Oven Roasted Fillet of Windsor Royal Park Venison

Burnt Apple Purée, Turnip & Cabbage, Cabernet & Port Venison Sauce

Ao Yun, Yunnan, China, 2013 with

Warm Black Olive, Roquefort & Brioche "Fougasse"

Brie De Meaux & Black Truffle

Coffee & Home Made Petit Fours

Clos Maggiore Chocolate Mints To Take Home

Limited Spaces Available. Advance Bookings only.

Price is inclusive of a four course tasting menu with matching wines, 12.5% service and VAT.

Special dietary requirements can be catered for, please advise us upon booking.

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