

HARLAN ESTATE DINNER MENU

WEDNESDAY 28 OCTOBER

HAND PASSED CANAPES

KRUG GRANDE CUVÉE

Corn Madeleine

Crème Fraîche · Ossetra Caviar

King Crab and Persimmon

Cauliflower · Chive

Buckwheat Blini

Carrot Tartare · White Miso

FIRST COURSE

COMTE SENARD CORTON BLANC GRAND CRU 2022

Wild Turbot

Roasted Sunchoke · Leek Terrine · Beurre Blanc

SECOND COURSE

HARLAN ESTATE 1995

Agnolotti del Plin

Porcini · Parmigiano Reggiano · Veal Jus

THIRD COURSE

HARLAN ESTATE 2006

Roasted Squab Breast

Celery Root Purée · Roasted Cipollini · Leg Croustillant

FOURTH COURSE

HARLAN ESTATE 2012

Japanese A5 New York Strip

Potato Fondant · Swiss Chard · Sauce Périgueux

FIFTH COURSE

HARLAN ESTATE 2019

Aged Comté Soufflé

Brown Butter · Toasted Walnut