PAISLEY at NO.106

Around the World Wine Tasting

Crémant de Loire Brut — France
Whipped Loire Goats' Curd, Champagne-Pickled Grapes, Candied Walnut & Gold Leaf on Butter Brioche

Humo Blanco Sauvignon Blanc — Chile
Applewood-Smoked Sea Bass Crudo, Yuzu Kosho, Charred Cucumber Ribbon & Shiso on Black Sesame Tuille

Albariño, Torroxal — Spain
Caramelised Scallop Medallion, Green Apple Gel, Crisp Jamón Shard & Sea Herb Oil

Circumstance Chenin Blanc — South Africa
Roast Pear, Burnt Honey & Truffle Custard Tartlet with Aged Gouda Shavings

Douro Red — Portugal
48hr Beef Short Rib Pressé, Smoked Paprika Rouille, Pickled Shallot Petals & Charred Rosemary Needle Dust

Old Vine Grenache — Australia
Pink Peppercorn Lamb Loin, Pomegranate Lacquer, Mint Ash Crumb & Labneh Snow

Cabernet Franc / Tannat — Uruguay
Umami "Black Forest" Bite — Wild Mushroom Duxelle, Charred Beef Strip, Truffled Manchego & Cacao Salt on Rye Crisp

Moscato d'Asti — Italy
Elderflower & Lemon Posset, White Peach Gel, Crystallised Violet & Almond Sable

Cheese Course

Payson Brefon Brie, Kidderson Ash Goats, Blacksticks Blue Cheese, Snowdonia Black Bomber Cheese.

Served with
Crackers
Celery
Grapes
Figs
Caramelised Onion Chutney
Tomato & Chilli Chutney