



THE
CORONET

A SEAT AT THE TABLE



NOVEMBER 27th 2018 7PM

CHEF MOODY ELBARASI & QUENCH FINE WINES

COURSE ONE

Butter Poached Oysters

honey whipped goat cheese, asparagus salad,
fried herb dust

BERNHARD OTT "AM BERG"

Grüner Veltliner, Wagram, AT 2015

COURSE TWO

Roast Duck over Citrus

ginger & butternut coulis,
radish nutmeg confit, beurre noisette

ABBAZIA DI NOVACELLA

Kerner, Alto Adige, IT 2016

COURSE THREE

Pork Tenderloin

roast celery root, garlic anchovy milk purée,
watercress

ABBAZIA DI NOVACELLA

Schiava, Alto Adige, IT 2017

COURSE FOUR

Braised Lamb Shank

brown butter herb sauce, baby carrot &
peewee puree, tarragon white pepper coulis

CHÂTEAU DE BELLEVUE

"LUSSAC ST EMILION"

Merlot, Cab Franc, Bordeaux, FR 2015

COURSE FIVE

Roast Prune, Eel & Basil Pudding
fresh cream, spiced persimmon jam

COLPETRONE

Sagrantino Di Montefalco

Umbria, IT 2011