



THE
CORONET
A SEAT AT THE TABLE



DECEMBER 11 2018 7PM

CHEF MOODY ELBARASI & THE NATURAL WINE COMPANY

cult of the vine - a nerds tour of natural wine

COURSE ONE

Pâté Of Salt Roasted Cod

capers, olive, herbs, preserved orange, house crackers

Pianogrillo

Terre Siciliane Grillo, Sicily 2016

COURSE TWO

Tripe & Scallop

parsley, lemon & white wine sauce
with white beans & grilled artichoke
over bario bread

Arnot-Roberts

Chardonnay, Watson Ranch, Napa 2017

COURSE THREE

Charred Bija Beef Cheeks

garlic mashed yucca root, crispy nopales,
blood orange & red wine reduction,
slow roasted onion

Bichi

'Listan' Baja Norte 2017

COURSE FOUR

Tangine of Braised Goat

rutabega, tamirand, endive,
roast tomato & fingerlings

Domaine de la Chaverie

'Diptyque' Cab Franc, Bourgueil 2014

COURSE FIVE

Beef Marrow Dark Chocolate Pot du Cream
hazelnut herb crumble

Cortar

'Teran' Refosk, Kras, Slovenia 2015

