

SUNDAY 27TH JANUARY

AGNAR SVERRISSON

TEXTURE RESTAURANT

NORWEGIAN KING CRAB,
COCONUT, GINGER, SOL
Condrieu, La Petite Côte, Yves Cuilleron,
Rhône Valley, France, 2009

NEW SEASON ENGLISH BEETROOTS,
GOAT'S CHEESE, SNOW, PISTACHIOS
Reserve Chamonix, Franschhoek, South Africa, 2011

ANJOU PIGEON CHARGRILLED,
SWEETCORN, SHALLOT, BACON POPCORN,
RED WINE ESSENCE
Cornish Point Pinot Noir, Felton Road, Central Otago, New Zealand, 2011

ORGANIC SCOTTISH SALMON GRAFLAX,
SMOKED, MUSTARD SAUCE
Riesling, Scharzhofberger, Van Volxem, Saar, Mosel, Germany, 2007

U.S. GRAIN FED PRIME BEEF,
RIB EYE CHARGRILLED,
OX CHEEK, HORSERADISH, OLIVE OIL BÉARNAISE
Amarone della Valpolicella Corte Giara, Allegrini, Veneto, Italy, 2009

VALRHONA WHITE CHOCOLATE MOUSSE,
ICE-CREAM, DILL, CUCUMBER
Cordon Cut Late Harvest Riesling, Mount Horrocks, Clare Valley, South Australia, 2011