

MONDAY 21ST JANUARY

# PHIL HOWARD

## THE SQUARE - LONDON

SMOKED MACKEREL VELOUTÉ WITH RILLETTES,  
OYSTERS AND CAVIAR  
Sauvignon Blanc, Cederberg, Olifant's River,  
South Africa, 2011

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GLAZED CHICKEN WINGS WITH CRUSHED BUTTERNUT  
, CHANTERELLES, WAGYU BEEF AND PHEASANT JUICE  
VAT 1, Hunter Semillon, Tyrrell's, Hunter Valley,  
New South Wales, 2003

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LOIN OF MONKFISH WITH NEW SEASON'S OLIVE OIL,  
CREAMED POTATO AND ANCHOVY  
Chablis 1er Cru, Fourchaume, Burgundy,  
France, 2008

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GLAZED VEAL CHEEK WITH HAND ROLLED FARFALLE,  
CAULIFLOWER, SALSIFY, CROSNES AND TRUFFLE  
Chianti Classico, Fontodi, Tuscany, Italy, 2008

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CHEESE SLICE  
Verdelho, Madeira 10yr Old Reserve, Vinhos Barbeito,  
Portugal, NV

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RHUBARB JELLY, SORBET AND SOUFFLÉ  
Verduzzo Friulano, Specogna, Friuli-Venezia Giulia,