



Menu

Each course, prepared by our Executive Chef, will be paired with a wine that each of these competing sommeliers have hand selected to match the dish.

Vote, per course, to decide on the best wine pairing, and the winner (best of 3) will be crowned the champion!

Round 1

OYSTERS

Spicy strawberry mignonette

Round 2

QUAIL EGG CARBONARA

House-made angel hair pasta, pancetta,
pecorino, quail egg

Round 3

PIRI PIRI CHICKEN

Hand-cut fries, smashed cucumber salad