

POV

SUNDAY DECEMBER 3, 2023



Chef's Tasting

PRIX FIXE MENU


HOLIDAY CHEF'S TASTING



FIRST COURSE

POZOLE

A festive and creamy Mexican stew with diced pork and hominy with a combination of spices, pepper and cheese


 *Wine pairing:*

Allen Scott Marlborough Sauvignon Blanc, *New Zealand*

SECOND COURSE

CRISPY-FRIED KALE SALAD

With pomegranate, red apples and hazelnuts, topped with pan-fried goat cheese and a fig vinaigrette


 *Wine pairing:*

Domaine Nico Brut Rosé, *Argentina*

THIRD COURSE

LOBSTER & SHRIMP NEWBERG

Served in a puff pastry with crispy collard greens


 *Wine pairing:*

El Enemigo Chardonnay, *Argentina*

FOURTH COURSE

MEDALLIONS OF VEAL LOIN

With demi wild mushrooms and herbs with a fresh raspberry sauce

 *Wine pairing:*

Lapostolle Grand Selection Cabernet Sauvignon, *Chile*

FIFTH COURSE

MARBLED CHEESECAKE

Pumpkin and chocolate with freshmade whipped cream

 *Wine pairing:*

Yalumba Antique Muscat, *Australia*