



VIÑOLY  
ROOM

Wine Makers Dinner x Veuve Clicquot

22ND June

Arrival canapé reception on the terrace

*Veuve Clicquot Yellow Label NV*

AT THE TABLE

Sourdough, seeded lavosh, tomato butter, curried haddock

Oysters with Vietnamese dressing

*Veuve Clicquot Rose, NV*

STARTER

Yellowtail ceviche, avocado, green mango, sesame dressing

*Veuve Clicquot Vintage 2015*

MAIN COURSE

Spiced duck, confit turnip, tamarind jam

*Veuve Clicquot La Grande Dame 2015*

*Veuve Clicquot Extra Brut Extra Old*

DESSERT

Rhubarb, white chocolate panna cotta, pistachio cremeux

*Veuve Clicquot Demi-Sec NV*