

Slovenian Wine Pairing Dinner

May 22, 2019

Amuse Bouche

Chilled Lobster Salad Canape

House cured pancetta, avocado, mango, pearl onion, roe, served on a cucumber slice

paired with Rex Sparkling White

First course

Seared Duck Breast

Risotto cakes, apricot chutney, asparagus tips, anise duck jus

paired with Capris Plemenito Rdece

Second course

Grilled Morel Mushrooms

Seared waygu beef, spring onion, pancetta, tart cherry espuma

paired with Capris Refosk

Third course

Porchetta

Sous vide new potatoes, patty pan squash, chimichurri

paired with Rex Refosk Fuscus

Fourth course

Orange Dream Granita

Avocado vanilla bean ice cream, citrus brulee, pomegranate pate de fruit

paired with Purissima Malvasia