

ESQUINA

Bodegas Comenge Wine Dinner
Tues, 18 July 2017

Scallop & oyster ceviche, salmon roe, sweet potato, coriander
Potato & black truffle "gratin", burnt onion sauce
Cava Torello BCN

Smoked Spanish mackerel, "ajoblanco", figs
Comenge Verdejo 2016

Akami tuna tartar, Jalapeño peppers, beetroot, sesame oil
Biberius Roble 2016

Duck confit, rhubarb chutney, green apple, foie gras
Comenge Crianza 2014

Saltbush lamb neck, chanterelle mushroom, cous cous
Comenge Reserva 2011

Cherries, white chocolate parfait, green apple sorbet
La Copa Vermouth, Gonzalez Byass

\$128++ per person

**The menu is seasonal and may be subject to market availability of fresh produce*

#esquinasg | @esquinasg

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