

ESQUINA

DINNER WITH GRAMONA AND
BODEGAS RODA WINES

Wednesday, 27 September 2017
Seating Time: 7pm

\$148++ per person with wine pairing

Tsarskaya Oyster, Jalapeño Ponzu, Salmon Roe, Pickled Ginger Flower
Spanish Carabinero Tartar, Tom Yum, Peanuts
Spanish Nigiri; Bacalao Brandade, Confit Piquillo Pepper, Soya Sauce

Gramona Argent Blanc Gran Reserva 2011

Grilled Sucrine Lettuce, Herb Yoghurt, Macadamia Nuts, Cider Vinegar

Gramona Gessami 2016

Salted Cod "Catalan Style", Baby Spinach, Salted Cod Foam, Chilli Oil

Gramona III Lustros 2009

Iberico Pork Presa, Potato and Pancetta "Trinxat, Nam Jim Jaew

Roda I 2009 (Bodegas Roda D.O.Ca. Rioja)

Braised Saltbush Lamb Neck, Chantarelle Mushrooms, Mojo Picón

Corimbo 2012 (Bodegas La Horra D.O. Ribera del Duero)

Japanese Strawberries, Confit Fennel, Fines Herbes Curd