



# THE RAG

ARMY & NAVY CLUB

## Wine Pairing Menu

### Starters

#### **Beef and Madeira Consommé**

Short Rib and Caramelized Onion Ravioli

*Domaine Bousquet Black Rock, Mendoza, Argentina 2020*

#### **Morecambe Bay Potted Shrimps**

Marinated Cucumber

*Carlomagno Fiano, Puglia, Italy 2019*

#### **Mountain Goats Cheese and Avocado Tian**

Charred Blood Orange, Watercress and Honey, Grape mustard and Hazelnut Dressing

*Chablis, Domaine Chanson, Burgundy, France 2018*

### Main Course

#### **Fillet of Skrei Cod with Salsify**

Heritage Baby Carrots, Leek Puree and Fish red Wine Jus

*Sancerre, Château de Fontaine-Audon, Loire Valley, France 2020*

#### **Roasted Tidenham Duck Breast and Confit Hash**

Rhubarb Compote, Spring Cabbage and Ginger Jus

*Côtes du Rhône, Domain les Hautes Cances, Rhone Valley, France 2017*

#### **Cumin Spiced Cauliflower & Pearl Barley**

Grilled Aubergine Coriander Oil & Tofu (Vegan)

*Givry, Domaine Chanson, France 2017*

### Desserts

#### **Exotic Fruit and Disaronno Jelly**

Coconut Ice Cream and Almond Tuile (v)

#### **Pistachio and Black Cherry Financier**

Kirsch Anglaise and Rose Chantilly (v)

#### **Scrambled Egg with Hot Smoked Salmon and Chives on Toast**

*Château Septy, Monbazillac, France 2014*