

menu omnivore, april 16, 2010



ROYAL MAIL HOTEL

sardine on toast

pork sandwich

heirloom tomatoes

nv philipponnat reserve rosé

champagne france

pacific oyster, snow pea, grapefruit, marine essence

2007 domaine cailbourdin **sauvignon blanc**

pouilly-fume france

southern rock lobster, prosciutto, sea lettuce, quinoa

2007 fx pichler 'dürnsteiner hollerin' **riesling**

wachau austria

egg yolk, toasted rye, legumes, yeast

2000 william fevre 'les clos' grand cru

chablis france

wild mushrooms, scallop, hints of autumn

1997 frederic esmonin 'charmes-chambertin' grand cru

gevrey-chambertin burgundy france

eel, beef tendon, kohlrabi, potato

1983 château mouton-rothschild 'saul steinberg'

pauillac bordeaux france

lamb, eggplant in white miso, pine nut, chlorophyll

2002 dujac 'clos-de-la-roche' grand cru

morey-st-denis burgundy france

rhubarb, licorice, almond, citrus

fresh and dried berries, beetroot, black olive, rose

2008 marengo 'pineto' **brachetto d'acqui**

piedmont italy

pistachio, hazelnut, honeycomb, chocolate

nv sanchez romate 'la sacristia' **cream sherry**

jerez spain