

ALTO

BAR & GRILL



1 OCTOBER 2023

Fireworks Menu

OSCIETRA CAVIAR

blini, sour cream, boiled egg

Veuve Clicquot 'Yellow Label' NV, Champagne, France

MORECAMBE BAY OYSTER (1 pc)

green apple mignonette

Azevedo 'Loureiro' Alvarinho, 2022, Vinho Verde, Portugal

DUCK & CHICKEN TERRINE

Cumberland sauce

Domaine de Vauroux 'Chablis' 2021, Burgundy, France

ROASTED NORTH ATLANTIC COD

ratte potatoes, shallot purée, shrimps

Flametree 'Embers' Chardonnay 2022, Margaret River, Australia

WAGYU WELLINGTON

truffle layered pressed potato, pickled Shimeji mushrooms

Casarena 'Reservado' Malbec 2020, Mendoza, Argentina

WILD ORGANIC BERRIES

star anise sabayon

UPSIDE-DOWN PINEAPPLE SPONGE

Madagascan vanilla custard

Domaine du Tariquet 'Les Dernières Grives' 2012, Gascogne, France

\$1,288 per person

Wine pairing \$388 per person