



Curate's Two-Year Anniversary Dinner

24th & 25th March, 2023

FIRST COURSE

Pickled Zucchini/ Cucumber Water/ Feta/ Parsley Oil/ Pumpkin Seeds/ Chili Peppers

Paired with vinho verde

SECOND COURSE

Mushroom Soup/ Mushroom Medley/ Housemade Rosemary Focaccia

Paired with Burgundy (pinot noir)

MAIN ENTRÉE

Mustard Crusted Lamb/ Roasted Lavender Chicken/ Duck Fat Potato/ Parsnip and Carrot Puree/ Smoked Braised Kale

Paired with Syrah

CHEESE COURSE

Chef's selection of Cheese/ Housemade fruit spread

Paired with Lambrusco

FINALE

Croissant Pudding/ Honey/ Ricotta/ Rosewater/ Pistachio

Paired with Cremant Brut