

THE PRIME RIB

WHISPERING ANGEL ROSÉ

4-Course Dinner

Thursday, July 25, 2024

FIRST COURSE

SEAFOOD NAPOLEON

Lobster, Shrimp, Crab, Avocado, Mango, Roasted Red Pepper,
Micro Arugula, Chive

The Beach

Clear and very expressive with great aromatic freshness on the nose, including aromas of red berries with hints of lime and melon.

SECOND COURSE

FLAMING GREEK CHEESE

Saganaki, Tomato Marmalade, Kalamata Olive

Rock Angel

Packed with juicy strawberry and redcurrant fruit and a hint of honey. Versatile enough to suit a range of dishes, such as tomato-based salads, chicken pie and tuna steaks.

THIRD COURSE

SPICE CRUSTED FILET MIGNON

Horseradish Potato Purée, Maple Glazed Crispy Brussels
Sprouts, Red Wine Demi-Glace

Whispering Angel

The use of partial oak aging adds a creamy feel and texture to this wine, and the flinty minerality imbues it with another layer of complexity.

DESSERT

SABAYON AND BERRIES

Pound Cake Macerated in Champagne, Gold Leaf, Chocolate
Biscotti

MUNITY

A crystal-clear cuvée with a delicate nose. Notes of tart red fruit dominate. Apricot comes through later. A great minerality stretches out the mouth with length.

Whispering Angel

PROVENCE