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FARSONSDIRECT

WINE & DINE EVENT

Aromas

OF THE ISLES

MENU

CHEF'S WELCOME

Sourdough bread served with hummus and Greek green and black olives

Lamb and truffle arancini

Barley and Comté cheese Beignets

SANTA MARIA LA PALMA - AKÈNTA SUB (SARDEGNA, ITALY)

CHARCOAL GRILLED SCALLOPS

Asparagus and grapefruit sabayon, celery oil

2022 VOUNI PANAYIA - ALINA (PAFOS, CYPRUS)

RABBIT BELLY

Gribiche sauce, fresh peas, black truffle

2022 TASCA D'ALMERITA - TENUTA REGALEALI NOZZE D'ORO (SICILIA, ITALY)

LOCAL RED SNAPPER

Sour cream, dill, seaweed, caviar

2023 DOMAINE SIGALAS - SANTORINI BARREL (SANTORINI, GREECE)

AGED BEEF FILLET

Celeriac, onion, fermented potato, mustard jus

2020 MARKUS DIVINUS - ADON (MALTA)

WHITE CHOCOLATE AND MINT

2020 TUA RITA - SESE PASSITO (PANTELLERIA, ITALY)

PETIT FOURS

€70 pp





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FARSONSDIRECT

WINE & DINE EVENT

Aromas

OF THE ISLES

VEGETARIAN MENU

CHEF'S WELCOME

Sourdough bread served with hummus and Greek green and black olives

Aged parmesan and truffle arancini

Barley and Comté cheese Beignets

SANTA MARIA LA PALMA - AKÈNTA SUB (SARDEGNA, ITALY)

CELERIAC KEBAB

Grilled celeriac, muhammara, pomegranate molasses

2022 VOUNI PANAYIA - ALINA (PAFOS, CYPRUS)

SWEET POTATOES

Sweet corn, fermented potatoes crisps, tahini honey dressing

2022 TASCA D'ALMERITA - TENUTA REGALEALI NOZZE D'ORO (SICILIA, ITALY)

BEETS CEVICHE

Green almond, grapes, avocado

2023 DOMAINE SIGALAS - SANTORINI BARREL (SANTORINI, GREECE)

OYSTER MUSHROOM

Mushroom sauce, porcini powder, cured egg yolk

2020 MARKUS DIVINUS - ADON (MALTA)

WHITE CHOCOLATE AND MINT

2020 TUA RITA - SESE PASSITO (PANTELLERIA, ITALY)

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