

# Wine & Dine

## WINE PARING VEGETARIAN MENU

### CHEFS' WELCOME

#### GRILLED ENDIVE

Beetroot, tahini cream, pumpkin  
& fennel seeds granola

🍷 *Château Kefraya Bretèches Blanc 2024*

#### LEEK TARTLET

Charcoal grilled leeks, leeks purée, crispy leeks

🍷 *Château Kefraya Blanc de Blancs 2024*

#### HOMEMADE FILLED FARFALLE

Stracciatella cheese, smoked eggplant, tomato coulis

🍷 *Château Kefraya Adéenne Blanc 2023*

#### AUBERGINE

Red pepper cream, smoked burrata, white onion tuille

🍷 *Cote aux Château Kefraya*

#### CELERIAC KEBAB

Muhammara, pine nuts, pomegranate molasses

🍷 *Château Kefraya Vintage 2018*

#### MILK & HONEY

🍷 *Château Kefraya Lacrima d'Oro*

#### PETIT FOURS

🍷 *Château Kefraya Nectar De Kefraya*

MINOA