

Wine & Dine

WINE PARING MENU

CHEFS' WELCOME

SCALLOP

Pumpkin, saffron, pine nuts

🍷 *Château Kefraya Bretèches Blanc 2024*

LEEK TARTLET

Charcoal grilled leeks, leeks purée, crispy leeks

🍷 *Château Kefraya Blanc de Blancs 2024*

LOCAL PRAWNS

Bulgur wheat, sundried tomatoes, oscietra caviar

🍷 *Château Kefraya Adéenne Blanc 2023*

AUBERGINE

Red pepper cream, smoked burrata, white onion tuille

🍷 *Cote aux Château Kefraya*

AGED BEEF SIRLOIN

Juniper, beetroot, seaweed

🍷 *Château Kefraya Vintage 2018*

MILK & HONEY

🍷 *Château Kefraya Lacrima d'Oro*

PETIT FOURS

🍷 *Château Kefraya Nectar De Kefraya*

MINOA