

# DIXBORO HOUSE

## TASTING MENU

### 4-COURSE TASTING

95 per person  
+55 wine pairing

#### COURSE ONE

beef tartare | cornichon, caper, salt and vinegar chicharron  
oysters | ginger & lemongrass mignonette, pink peppercorn, hyssop  
tartine | caponata, stracciatella, agrodolce

*Paul Bara Bouzy Brut Rosé Grand Cru Champagne NV*

#### COURSE TWO

raviolo | egg yolk, crab, mascarpone, olive beurre blanc  
grilled langoustine | tamarind miso glaze, smoked trout roe  
hollandaise

squash & apple bisque | spiced pepita, creme fraiche

*Luneau-Papin Melon de Bourgogne Muscadet 2020*

#### COURSE THREE

venison loin | black tea rub, currant jus, choux farcis

dover sole | watercress green curry, crispy shallot

wood roasted broccolini | comte mousse, marcona almond, piquillo,  
puffed grains

grilled bavette | braised shallot, confit root vegetables,  
fennel soubise, thyme jus

*Volpaia Chianti Classico Riserva 2019 OR Occhipinti SP68 Bianco 2021*

#### COURSE FOUR

saffron pavlova | orange blossom cream, winter citrus

black sesame chocolate cake | cajeta, toasted almond, mint

*Niepoort Late Bottled Vintage Port 2017*

MARCH 2023