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MORRISSEY'S
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LOUNGE & BISTRO
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AT THE ADELPHI HOTEL

Battle Of The Wines Dinner
ITALY VS SPAIN

Welcome

HORS D'OEUVRES
chef selected

PAIRING
Llopart, Cava Brut Reserva, Spain

First Course

CHARRED OCTOPUS
octopus carpaccio, gigante beans, romesco, herbs

PAIRING
"Celeste Sur Lie" Verdejo, Pago del Cielo, 2020, Rueda, Spain
VS
"Musa Lugana" Trebiano Buglioni, 2020, Veneto, Italy

Second Course

MANCHEGO TURNIP GREEN RAVIOLI
porcini mushroom, wild boar ragu

PAIRING
"Purgatory" Familia Torres, 2017, Catalonia, Spain
VS
"Barbaresco Staderi" Nebiolo, Renato Fenocchio, 2017, Piedmont, Italy

Third Course

LAMB TENDERLOIN
Chorizo, isreally cous cous, Tuscan Kale

PAIRING
"Salmos" Familia Torres, 2017, Catalonia, Spain
VS
"Noi 4", Tenuta Sette Cieli, 2019, Tuscany, Italy

Fourth Course
choice of

CHEESE SELECTION
cabrales & taleggio

PAIRING
Reccioto Della Valpolicella "Il Narcisista", Buglioni, Italy

