

# NEW WORLD WINE AND DINNER PAIRING

THE TASTING CLASS | AED 275 PER PERSON



23RD FEBRUARY | 9TH MARCH | 26TH APRIL

7:30pm to 9:30pm

**HILLHOUSE**  
BRASSERIE

# WINE AND FOOD PARING

## COURSE 1

### Amuse Bouche

Selected by the Chef on arrival

*Simonsig kaapse vonkel brut, western cape, South Africa*

## COURSE 2

### Tuna Tartare (G)(F)(E)(S)(R)

Soy & ginger dressing, crispy wonton

*Bodega norton torrentes, mendoza, Argentina*

## COURSE 3

### Seared Japanese Scallops (SF)(D)

Spiced carrot puree, BBQ corn salsa

*La crema chardonnay, sonoma coast, California, USA*

## COURSE 4

### Roasted Cornfed Chicken Breast (D)

Jerusalem artichoke, potato pave, romanesco, shiitake, jus gras

*Mud house pinot noir, central otago, New Zealand*

## COURSE 5

### Caramel Choux (D)(G)

Custard Cream

*Gnarly head zinfandel, lodi, California, USA*

**A** Alcohol | **V** Vegetarian | **N** Nuts | **VG** Vegan | **E** Egg | **SF** Shellfish | **SE** Sesame Seeds | **S** Soy | **D** Dairy | **R** Raw Food  
**LF** Lactose Free | **G** Gluten | **F** Fish | **M** Mustard

Please be advised that food prepared here may contain or have come in to contact with nuts, fish, eggs, milk or gluten. Therefore, if you have a food allergy or a special dietary requirement please inform a member of staff prior to placing your order. All prices are in UAE Dirhams and inclusive of 10% service charge & 5% VAT.