



**Chefs 7 Step Tasting Menu**  
**Featuring Howard Park Wines**

**NV Howard Park Jete Brut**

Short Crust Mini Tart, Leek Emulsion, Sturgeon Caviar, Yuzu Gel (GF)

**Howard Park Museum Riesling**

Lemon, Ricotta & Roasted Sunflower Seed Stuffed Zucchini Flowers,  
Roasted Zucchini, Spinach and Grana Padano Purée

**Howard Park 'Allingham' Chardonnay**

Truffled Artichoke Risotto, Grana Padano, Manjimup Black Truffle, Leek Oil (GF)

**Howard Park 'Flint Rock' Pinot Noir**

Duck Leg Ravioli, Carrot & Anise Puree, Pickled, Raw and Roasted Carrot, Jus

Yuzu Olive Espuma, Lemon Sorbet, Bitters Infused Fingerlime (GF)

**Howard Park 'Leston' Cabernet Sauvignon**

Flourless Choc Torte, Burnt Peaches Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)

**2018 Château Doisy Daëne 1er Cru Sem/ Sauv Blanc Barsac, France**

Petit Fours

Matching wine includes: 1x 125ml Sparkling + 4 x half (75ml) glasses + 1 x 60ml dessert wine

**PLEASE NOTE:**

**THIS MENU CANNOT BE CHANGED DUE AS IT HAS BEEN DESIGNED TO PAIR WITH THE FEATURED WINES**