

CHEF'S NOTEBOOK:
**ST. PATRICK'S DAY
DINNER**

\$80⁺⁺ Per Person | \$75⁺⁺ Wine Club



FIRST COURSE

BOXTY SMOKED SALMON
Sour Cream

Paired with 2019 Virginia Petit Manseng

SECOND COURSE

LAMB AND BARLEY BROTH

Paired with 2018 Reflective Malbec

MAIN COURSE

BEEF AND STOUT PIE
Puff Pastry

Paired with 2021 Gabriel Archer Reserve

DESSERT

IRISH APPLE CAKE
Irish Stout Ice Cream | Vanilla Custard

Paired with Wedmore Cremant de Loire

