



B E N C H M A R K
w i n e b a r
M I U C P S L

Degustation Menu – 8 courses

coffin bay oysters with watermelon granita

sashimi plate of tuna/kingfish/salmon with pickled ginger and wasabi

zucchini flowers stuffed with goats' cheese, lemon and capers

twice cooked pork belly with chargrilled pear and calvados reduction

grilled eye fillet with sautéed broccolini, garlic skordalia and pink peppercorn jus

sorbet and villa massa limoncello

washed rind – cows milk – pont l'evêque graindorge coupe, normandy – france

coffee liqueur semifreddo with chocolate and coconut slice

with wines to match each course \$150 per person

without wines \$100 per person