

# Alsace Winemaker Dinner

with Domaine Valentin Zusslin

*24th April 2019*

*Apéritif: Gin Tonic*

*Ginette from Domaine Valentin Zusslin*

Cured brill, pomelo & timut pepper preserve, crème crue, pistachios

*Alsace Sylvaner Bollenberg 2014*

British asparagus, roast chicken vinaigrette, crispy chicken skin, Cacklebean egg

*Alsace Riesling Grand Cru Pfingstberg 2011*

Roasted duck breast, prune purée, fennel & radicchio salad

*Alsace Pinot Noir Bollenberg 2014*

*Alsace Pinot Noir Harmonie 2015*

Cumin munster, onion & apple chutney

*Alsace Gewurztraminer Bollenberg Vendanges Tardives 2015*

Goat cheesecake, British rhubarb

*Crémant d'Alsace Brut Zéro Rosé*

Guest Winemaker Marie Zusslin

Food by Goat in the Garden