

FOUR HANDS DINNER

FRIDAY 5TH FEBRUARY 2021

Seaweed Butter and Bread

Fish Charcuterie

Oyster, Green Apple, Lime and Wasabi
Amberjack Tataki, Cucumber, Garum and Verjus
Ravigote Salad with Swordfish Bacon
Champagne Frederic Savart L'Ouverture

Scallop and Local Rossi XO

Jamon, Kohlrabi and Prawn Consommé
2018 Inama Carbonare

Mtahleb Snails

Parsley, Tomato, Garlic
2018 Inama Du Lot

Gnocchi

Beetroot, Horseradish, Hazelnut
2019 La Valentina, Spelt Cerasuolo di Montepuliciano D'Abruzzo

Snapper

Cuttlefish, Pork Ragu, Paprika, Ink
2018 Inama Vulcaia Fume

Suckling Pig

Figs, Fermented Vegetables, Mustard
2015 Inama Campo Del Lago

Artisan Cheese

Green Tomato, Walnut Bread
2016 Inama Carminum

Ricotta

Dates, Strawberry, Mint
2015 Tasca d'Almerita 'Diamante'

€160.00 per person

for bookings contact Nico on +35679800473 or on nico@xaracollection.com

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DE MONDION
• XARA •



RELAIS &
CHATEAUX



MICHELIN
2020



Tartarum
FISH RESTAURANT

CHAMPAGNE
SAVART
PREMIER CRU

LA VALENTINA

ZIENDA AGRICOLA
INAMA



TASCA
CONTI D'ALMERITA

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Wines Supplied by



Tartarum
FISH RESTAURANT



FARSONSDIRECT