

# J M CELLARS

## *Wine Dinner*

*may 8*

### *Course One*

#### ARUGULA & LEMON

parmesan reggiano, lemon, olive oil, cracked black pepper

### *Course Two*

#### ROASTED BEETS

red & golden beets, coombe english stilton, roasted carrots, crispy rice, hazelnut butter, beetroot vinaigrette, watercress

### *Course Three*

#### BRAISED LAMB

marrakesh spiced lamb, mint yogurt, english peas, house made roti

### *Course Four*

#### RAVIOLI

caramel iced cauliflower, hazelnut brown butter, pickled currants

### *Course Five*

#### CHARRED BONE-IN RIBEYE

salsa verde, crispy & golden parmesan potatoes, brussels sprouts

### *Course Six*

#### CINNAMON TOASTED POPOVERS

chicken liver mousse, blueberry compote