

Tenuta Rapitala Wine Dinner

Friday 29th September 2017

GLAZED CHICKEN LIVER MOUSSE

herb glaze, caraway crumble, granny
smith puree, plum, celery

CORNISH CRAB & LEMONGRASS

CANNELLONI

avocado, lemon mayonnaise,
brown crab crisp

PISTACHIO CANNON OF LAMB

sweet bread, cavolo nero, polenta,
baby sweetcorn

ICED PINA COLADA PARFAIT

poached mango, rum jelly,
vanilla sable

SELECTION OF REGIONAL CHEESES

celery, fruit chutney, artisan crackers