

W.A FROST AND COMPANY

CHEF'S TASTING

1

GRILLED AVOCADO

Summer Squash + Fresh Fennel + Miso + Pepitas
Baumard Brut, Cremant

2

CARAMELIZED OCTOPUS

Romesco + Fried Shallots + Coriander + Braised Fennel
Sipon Furmint, Orange

3

CATCH OF THE DAY

Seared Seasonal Fish + Oaxacan Mole + Quinoa
Tilia Vipava Valley, Pinot Noir

4

PRIME SKIRT STEAK

Tomato + Caper + Strawberry + Maldon
Camp, Cabernet Sauvignon

5

PASSIONFRUIT ICE CREAM

Strawberry + Orange + Olive Oil + Cacao Nibs
Chateau Tuyttens, Sauternes

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