

Guest Chef Wine Dinner

**Alibi – Wine Dine Be Social welcomes Michael Wignall, Chef Patron of The Angel at Hetton,
One Star Restaurant in the Michelin Guide Great Britain & Ireland 2020**

January 8 & 9, 2020

\$1,288 per person / Special Price \$1,088 per person (Langham Supper Club / Kerry Wines Members)

RECEPTION



Sake steamed abalone, sea urchin sabayon,
yuzu gel
New Caledonia prawn tartare, avocado purée,
Crisp seaweed

Champagne Henriot, Brut Souverain NV

EEL



Smoked eel, white chocolate aero,
Oscietra caviar, Granny Smith apple

Domaine William Fèvre, Chablis Vaillons 1er Cru 2017

FISH



Hiramasa yellowtail kingfish,
Fermented mushroom,
Seaweed, lovage, chicken cracker

**Domaine Bouchard Père et Fils,
Puligny Montrachet 1er Cru Champs Gain 2017**

CHEESE



Keens cheddar, ox tongue, truffle,
Radish and bean oil

**Domaine Bouchard Père et Fils, Beaune,
1er Cru Grèves Vigne de L'Enfant Jésus 2016**

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#alibiwinedinebesocial on social media for a chance to get
featured!

DUCK



Aged duck, shiitake mushroom,
Spiced calves sweetbread, greens

Domaine Bouchard Père et Fils, Clos Vougeot 2011

RICE



Rice Pudding, mango, cashew and coconut

Domaine Bouchard Père et Fils, Chambolle Musigny 2014

BEDTIME



Yeast parfait, Horlicks, salted caramel,
Malt styrofoam, caramelized walnut

Champagne Henriot, Demi-Sec NV

Served with your choice of freshly brewed coffee or tea
Price is subject to 10% service charge

