

NATURAL OYSTER – RHUBARB VINEGAR 4.5
POTATO & OYSTER FRITTER – SEAWEED TARTARE 4.75
Blanc de Blancs Grand Cru, F. Bonville - Champagne, France NV18

KOTA TASTING MENU

75

SNACKS

HAND DIVED SCALLOPS

TURNIP – APPLE – BUTTERMILK – LOVAGE
2015 Blanc de Blancs, Hattingley Valley – Hampshire, England

KOTA BREAD

WHIPPED CODS ROE – RHUBARB – ROASTED KELP
2022 Chardonnay/Pinot Bianco 'Pomino', Frescobaldi - Tuscany, Italy

LEMON SOLE

SCALLOP – SEA BUCKTHORN – MISO – GRAPES
2022 'Beautiful Chaos' Pinot Gris/Riesling, Seresin – Marlborough, NZ
**Upgrade to 2020 Chassagne Montrachet 1er Cru 'Abbaye de Morgeot', Dom. Berthelemot - Burgundy, France 15*

BEEF

BLACK GARLIC – MAITAKE MUSHROOMS – SMOKED POTATO – HEIRLOOM CABBAGE
2021 Brunello Rosso, Da Vinci – Tuscany, Italy
**Upgrade 2017 Brunello di Montalcino, Il Poggione – Tuscany, Italy 201710*

JERUSALEM ARTICHOKE & TRUFFLE

ICE CREAM SANDWICH – BLACK GARLIC CARAMEL
NV Amontillado, Xeco – Jerez, Spain

PEAR

MILK SKIN - SOURDOUGH ICE CREAM – ALMOND – PORTHLEVEN HONEY
2019 Tokaji Late Harvest Cuveé, Sauska – Tokaj, Hungary

TREATS

OPTIONAL WINE PAIRING 55