



**Waud Wines with Tony Tobin @ Ranmore**  
**Special Dine with Bordeaux - Fine Wines Dinner**  
**Thursday 17<sup>th</sup> March 2022**

*Rathfinny Classic Cuvee Brut 2017*

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**Lobster, Salmon and White Crabmeat Scotch Egg**  
Wilted Iceberg Lettuce, Warm Tartare Sauce, Chive Oil

*Ch La Tuilerie du Puy 'Cuvee 1616' 2020*

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**Quail Boudin Blanc 'En Croute'**  
Caramelised Onion Puree, Pickled onions, Porcini Puree

*Chateau L'Enclos Pomerol 2014*

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**Seared Fillet of Beef**  
Roasted Celeriac Puree, Celeriac Fondants, Chanterelles, Truffle Gnocchi

*Chateau Pontet Canet 2014*

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**Dark Chocolate Mousse**  
Dehydrated Mousse, Aerated Chocolate, salted caramel

Peanut Brittle Crumb

*Château Suduiraut 2003*

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**Coffee & Petit Fours**

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