

Mullineux

MULLINEUX WINE DINNER

May 22nd, 2019

first course—

HAMACHI CARPACCIO

*hearts of palm & pear, grated horseradish,
Marcona almonds, white soy vinaigrette*

SMOKED QUAIL BALLOTINE

*sweet corn grits, Texas peaches,
shaved leeks & watercress*

2017 MULLINEUX 'OLD VINES WHITE BLEND' SWARTLAND

2017 MULLINEUX CHENIN BLANC 'GRANITE' SWARTLAND

second course—

ROHAN DUCK BREAST "AU POIVRE"

*Morel mushrooms & glazed fennel,
caramelized sunchokes*

LAMB TARTARE & RYE BAGNA CAUDA

*sprouted rye crouton, English peas,
Parmesan sabayon & anchovies*

2017 KLOOF STREET 'SWARTLAND ROUGE' SWARTLAND

2015 MULLINEUX SYRAH SWARTLAND

main course—

DRY-AGED BEEMAN RANCH

BONE-IN NY STRIP

*served with Béarnaise &
bone marrow garlic bulbs*

TRUFFLE YUKON POTATO GRATIN

WOOD ROASTED BROCCOLINI

2015 MULLINEUX SYRAH 'SCHIST' SWARTLAND

2015 MULLINEUX SYRAH 'GRANITE' SWARTLAND

2015 MULLINEUX SYRAH 'IRON' SWARTLAND

cheese—

BRILLAT SAVARIN

*schmaltz streusel, apple,
hazelnut, candied lemon*

2018 MULLINEUX STRAW WINE SWARTLAND

the Apartment