

The Wet Fish Café

gourmet dinner

with guest chef Peter Gordon

6.30 – 10.30pm Sunday 21 September 2008

from 6.30

Canapés:

crostini of babaganoush, sumac and borlotti beans
crostini of tea-smoked salmon with chilli and saffron mayonnaise
crostini of rabbit ribblet with aubergine and crispy sage
dashimaki (Japanese egg roll) with wild sea bass and sea urchin eggs

Aperitifs available for purchase at the bar

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7.15 seating

Peter's salad:

asparagus, edamame, goats curd, cherry tomato, pecan and avocado salad with pomegranate molasses dressing

Pinot Nero, Franz Haas, 2006, Italy – served slightly chilled

Scottish diver-caught scallops two ways:

Peter's: seared on watermelon with sweet chilli sauce, crème fraîche and plantain crisps
Wet Fish's: carpaccio on sour apple basil & ginger granita with a dried apple crisp

Marlborough Sauvignon Blanc, Kim Crawford Spitfire, 2007, New Zealand

Meat two ways:

herb-crusted rack of lamb, slow-braised ox cheek and purple broccoli with beetroot miso risotto and wild mushrooms

Shiraz-Grenache, Charles Melton Nine Popes, 2005, Barossa Valley, Australia

Dessert:

Wet Fish's: iced mango parfait with pineapple coriander compote, coconut tuille and
Peter's: strawberry and coconut ripple sorbet

Moscato Bianco, GD Vajra, 2007, Moscato d'Asti, Italy – sparkling dessert wine

To finish:

petit fours
truffles: white chocolate; roasted almond & cointreau; rum & raisin

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Many thanks to Peter Gordon and Liberty Wines for making this possible, and to all of you for coming.

www.thewetfishcafe.co.uk