

Palmer & Co Winemaker Dinner at TAK

La Réserve

*Oyster, sudachi ponzu, cucumber
Mushroom Parfait, crispy nori, fermented shimeji*

2018 Blanc de Blancs

*Chawanmushi, Swedish blue mussels,
white asparagus, fermented celeriac*

Vintage 2016

*TAK Toast Skagen, butter-fried Japanese milk bread,
shrimp, yuzu kosho, vendace roe*

Vintage 2013 Magnum

*Cod, white asparagus, green peas,
wild garlic, roasted kombu oil*

Rosé Solera

Dacquoise, almond, white chocolate namelaka, yuzu

Vintage 1985

Served on its own as the final note of the experience

1500 per person

**If you have any allergies or dietary requirements, please let us know when booking.*