



MCGB SEVEN COURSE TASTING SAMPLE MENU

CANAPÈS

Steak Tartar, Confit Garlic Hash Brown,
Carrot, Pickled Shallot

Gougère Filled With Truffle Cheese

BREAD

Onion Loaf & Smoked Butter

STARTER

Twice Baked Comtè Soufflé,
Spring Onion Cream

FISH COURSE

Sancerre Poached & Scorched Scallops,
Ajo Blanco, Hazelnut Oil

MAIN

Seared Middle White Pork Loin, Artichoke, Almond Foam,
Pickled Mustard Seeds, Pinot Noir Jus

PRE DESSERT

Magon Sorbet, Tropical
Fruit Salsa, Lemon Balm

DESSERT

Yuzu Curd, Meringue, Pine Nut