

ANGIE'S
OYSTER BAR & GRILL

L'UNIVERS
x M. CHAPOUTIER

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— FINE WINE DINNER SERIES —

Chef's Special Selection of Oysters

*Salmon Roe, Ponzu, Pickled Plum, Leek,
Mignonette Jelly, Pickled Shallot, Caviar*

M. Chapoutier Luberon La Ciboise Blanc 2022, JS90

Grilled River Prawn Roulade

Savoy Cabbage, Prawn Bisque

M. Chapoutier Ermitage Le Meal Blanc 2017, WA98

Mushroom Risotto

Chanterelle, Morel, Maitake, Porcini

M. Chapoutier Chateauneuf-du-Pape Bernadine Rouge 2022, JS93

CHOICE OF ONE

Brandt Family Ribeye & Bone Marrow

365-Day Grain-fed California Ribeye 120g, Potato Pavé

M. Chapoutier Cote-Rotie Les Becasses Rouge 2021, JD95

M. Chapoutier Ermitage Le Meal Rouge 2016, WA97

OR

Adelaide Lamb Rack

*160g Grass-fed South Australia Lamb Rack, Broccolini,
Potato Pavé, Peppercorn Sauce*

M. Chapoutier Cote-Rotie Les Becasses Rouge 2021, JD95

M. Chapoutier Ermitage Le Meal Rouge 2016, WA97

Pistachio Mille-Feuille

Pistachio Crème, Crushed Pistachio, Golden Puff Pastry

Coffee or Tea