



Six Course Tasting Menu

Per Person 39 ~ Include Paired Wines 25

Every Friday in Shackleton's Restaurant @ The Caird

French Onion Soup

Comte foam and toasted sourdough bread

Chandon Brut

Salmon Terrine

Cream cheese, chopped gherkins with a crispy sourdough

Roquemolliere Picpoul de Pinet Reserve

Tagliatelle

Chorizo, sundried tomato, olives, spiced herbs and parmesan cheese

I Sommelieri Dolcetto

Seabass

Wild fillet, cauliflower puree, pickled cucumber, crispy kale and caviar

Ramon Bilbao Albarino

Fillet Steak

Roasted fillet steak, cooked to your liking, dauphinoise potato, cauliflower puree, pea puree, crispy pancetta and tender stem broccoli

Chateau Ste Michelle Cloumbia Valley Syrah

Chocolate Mille Feuille

Macerated blackberry, cream, pistachio and cremeux

Bella Luna Pedro Ximenez

Paired Wines Description – Please Turn Over



Six Course Tasting Menu

Your Paired Wines

All 125ml Measures

Chandon Brut:

Made in high altitude vineyards of the Andes has the Natural acidity to bring out the sweetness of the Caramelised Onions and also the bready/brioche notes that will complement the Sourdough.

Roquemolliere Picpoul de Pinet Reserve:

Picpoul literally translates as 'Lipstinger' as it has the naturally high levels of Acidity to match the Pickled gherkins and also to cut through the fattiness of the salmon. Picpoul also has a great depth of flavour which is needed to stand up the bold flavours in the dish.

I Sommelieri Dolcetto:

Here we have the Oiliness of the Chorizo, Fattiness of the cheese, acidity of the tomatoes and spice from the herbs to consider so I have suggested the Dolcetto as it has the acidity to match the tomatoes and cut through the chorizo but is low tannin so as not to clash with spice but a bold enough flavour to stand up the medley of flavours in this Mediterranean inspired dish.

Ramon Bilbao Albarino:

Albarino and fish are a true match made in heaven. Albarino from the Rias Baixas (pronounced bax-shush) in Northwest Spain comes from coastal vineyards that get all the influence of the Atlantic resulting in wines that have a lovely texture and slight salinity to them combined with a wonderfully fresh palate. The texture in this wine will complement the meaty fillet while having a mild enough flavour profile so it will not overpower the delicate fish.

Chateau Ste Michelle Cloumbia Valley Syrah:

Chateau Ste Michelle Cloumbia Valley Syrah – Produced by Chateau Ste. Michelle, the founding winery of Washington State, this Columbia Valley Syrah has an inviting velvety texture, brimming with red and dark berry flavours. The fruit is harvested from the Wahluke Slope vineyards, a site with ideal growing conditions for traditional Rhône varieties. The wine is given 18 months in oak barrels to give a smooth richness to this approachable, fruit-forward style – this has all the body and texture to go with the fillet and some fine acidity to cut through the fatty pancetta.

Bella Luna Pedro Ximenez:

The Pedro Ximenez grapes are hand harvested from the Montilla-Moriles region which produces the finest PX for sherry. The grapes are dried under the hot Spanish sun, concentrating the sweetness ideally to go with the nutty sweetness in this dessert.