

## 67 Pall Mall

### First Course

**What could be more English than this? A Devon crab “sandwich” served with a Chardonnay made by Sir Peter Michael. The British tech engineer, businessman and Knight of the Realm established this winery in 1982 in Knights Valley, Sonoma.**

This British crab sandwich is made out of white and brown crab, bound with a light lemon mayonnaise and sitting on a slice of fresh green apple and an English orchard compote, with Bramley and Braeburn apples as well as quince. All these delights are served between slices of rich, feather-light brioche spread with a hazelnut butter.

This dish is a perfect complement to the full-bodied ‘Ma Belle-Fille’ Chardonnay from the Knights Valley of Sonoma. The flavour profile of the wine shows a ripe orchard fruit characteristic with maturing yellow fruit aromas. The green apple brings acidity, the Braeburn apple offers sweetness, while the quince brings depth and richness. The underlining saline acidity of the wine works brilliantly with shellfish and gives some freshness to the dish. Finally, the barrel ageing that brings richness to the wine, as well as toasted aromas, is complemented by the hazelnut butter and brioche. The perfect summer lunch.

#### **The wine**

**Peter Michael Winery, 'Ma Belle-Fille' Chardonnay, Sonoma, 2017**

### Middle Course

**Who has ever said no to a perfect English breakfast?**

**Try our special version with a 67 Pall Mall twist, complemented by this pure expression of Pinot Noir from Santa Barbara County, California.**

Many of the flavours found in a full English breakfast match well with a ripe Pinot Noir and, with a few tweaks, we can make it a perfect marriage. A hand-made Aylesbury duck sausage with spices such as cinnamon and star anise complement the oak used on the wine and, with the pink peppercorn in the sausage, we add some spice to the wine.

Ex-sommelier Paul Lato’s ‘Atticus’ is made in the John Sebastiano Vineyard on the eastern edge of the Santa Rita Hills AVA. Its smoky, earthy profile reflects back on the plate, with hand-made Tamworth smoked bacon and the renowned spring morel mushrooms stuffed with English chestnut mushroom purée. Adding a hint of rosemary to the hash brown highlights the herbaceous flavour of the wine. And the cherry on the wedding cake of this pairing is our ‘ketchup’, made out of cherry and strawberry, as it creates a sensational harmony with the ripeness of the Pinot Noir.

#### **The wine**

**Paul Lato, ‘Atticus’, John Sebastiano Vineyard, Pinot Noir, Santa Barbara, 2017**

### **Main Course**

**A Lancashire hotpot and cannon of Herdwick lamb with fresh blackberries, bacon and minted pea purée is served with a full-bodied Cabernet Sauvignon from Mt. Brave, high on Mt. Veeder, Napa Valley.**

Here, Herdwick lamb from the beautiful English Lake District is served in two ways. First, braised and wrapped in potatoes like a traditional Northern English hotpot, and second with the cannon, encrusted in mint and served on the side. A minted pea purée and bacon lardons are served as accompaniments, with a red wine reduction.

Napa Valley mountain fruit has a firm acidity that can match perfectly with fatty meats such as lamb, and ripe Cabernet Sauvignon like this can show phenomenal aromatics: black fruits, bacon and spice, plus mint on the nose and the palate. In a wonderful coming-together between wine and dish, this rich, meaty, full-flavoured lamb recipe garnished with fresh blackberries is a great complement to this elegant and well-structured Napa wine.

#### **The wine**

**Mt. Brave, Mount Veeder, Cabernet Sauvignon, Napa, 2013**