

The Ritz Team Sommelier: Matteo Furlan Chef: Aaron Blais

Starter: Norfolk Crab with Datterini Tomato Consomme and Spring Herbs:

A chilled Norfolk crab salad served with a refreshing and flavourful tomato consommé garnished with spring herbs, celery flower, basil and marigold. Accompanied with seasonal tomatoes, semi dried and macerated to bring out their natural sweetness. Sourced from Norfolk, East of England the crab is boiled and then broken down to remove the shell. White crab meat is mixed with brown crab meat, mayonnaise, chervil, lemon juice and zest, diced apple and celery, espelette pepper, salt and black pepper. Tomato consommé is prepared using the best Italian tomatoes which are macerated with olive oil, shallot, garlic, basil, salt and pepper and left to marinate for 24 hours. The liquid is then passed

through a coffee filter. Datterini tomatoes are Blanched, peeled and seasoned with salt and pepper. They are then dehydrated for approximately 5 hours.

Wine: Duckhorn Sauvignon Blanc 2018,

The idea of the pairing is to reproduce a very summery combination of flavours, with the sauvignon blanc adding freshness and acidity whilst matching beautifully with the floral component of the dish.

The wine is lean, clean and delicate which helps enhance the flavours rather the covering them. The pairing enhances the natural sweetness of the crab and tomatoes. It also intensifies the notes of basil, marigold and seasonal herbs.

Main Course: Crown Roast Duck with Beetroots pure and Mushroom and potato tart.

Hay aged bresse duck, roasted on the crown, glazed with honey, lavender, and thyme. Served with salt baked heritage beetroots, crisp hen of the woods mushrooms, and a potatoes terrine cooked in duck fat. Accompanied by a lightly spiced Napa Valley Cabernet Sauvignon duck sauce. Bresse Duck: Sourced from Mieral, Bresse, East of France. Skin is stuffed with hay to dry age the duck for 5 days, removing any moisture. Duck is scored finely and rendered in a hot pan to remove and crisp the fat. then is roasted in a hot oven for approx. 12 minutes. Brushed with spiced honey. Finished with toasted coriander seeds, fennel seeds and cracked timur pepper. Duck sauce: Roasted duck wings and legs are

caramelised with a mirepoix of carrot, fennel, garlic, shallot and celery. Fennel and coriander seeds, star anise, cardamom, peppercorns, bay leaf and thyme are added. Deglazed with port and reduced to a syrup. Chicken and veal stock are added and gently cooked. Finished with reduced beetroot juice, cabernet sauvignon vinegar, napa cabernet sauvignon and black pepper.

Wine: Calera, Pinot noir de Villiers Vineyard 2016

What we are trying to replicate with this pairing is a joy for the palate. The structure of the Pinot noir brings elegance and finesse, lifting the dish to another level. It has acidity, lot of complexity to withstand the richness of the sauce. The herbs and spices used in the preparation of the duck are enhanced naturally by the wine, especially the combination with the lavender. We like the complexity of the wine, the subtle use of oak and its earthy components.

Dessert: Morello Cherry Souffle with Vanilla Chantilly:

A balanced sweet souffle, prepared with kirsch flavoured morello cherry and roasted almond, baked carefully a la minute, served warm with a side of Tahitian vanilla Chantilly cream. Souffle base: Whipped egg whites are folded in with sugar, flour, morello cherry pure, almonds, vanilla. The mixture is placed into a mould that has been lined with butter and kirsch. It is then Baked in the oven. Vanilla Chantilly: Whipped double cream, sugar and Tahitian vanilla pods.

Wine: Quady Elysium Black Muscat 2017

We decided to pair our amazing souffle with this fortified sweet black muscat which has balanced sweetness and good level of alcohol. It has a very intense aroma of red cherry, red currant and strawberry with a light hint of bitter almond on the finish. The combination of elements is an explosion of flavours on the palate with the wine intensifying the intensity of the souffle.