

HISPI



WINE  
NIGHT  
TASTING MENU

{ Friday 6<sup>th</sup> October 2023 }

€80 PER PERSON, INCLUDING WINES

BREAD      **Rosemary and thyme focaccia**  
olive oil and sea salt

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STARTER      **Butternut squash tortellini**  
Spenwood sheep's cheese, dragoncello  
*Pinot Gris, Tinpot Hut, Marlborough, New Zealand*

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FISH      **Sea bream ceviche**  
chive mayonnaise, pink peppercorn  
*Colombard, Duffour Père et Fils, Cotes du Gascogne, France*

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MAIN      **Fillet of beef**  
potato terrine, roast shallot, red wine sauce  
*Tempranillo/Cabernet Sauvignon, Finca Villacreces, Pruno Ribera del Duero, Spain*

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DESSERT      **Hispi's custard tart**  
*Late Harvest Semillon, Peter Lehmann Masters, Australia*

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SWEET      **Blackberry pâte de fruit**