

# HUTCHESONS

CITY GRILL

## PRESENTS WINE WITH A VIEW



Join us in The 158 at Hutchesons for a very special evening with our supplier at Bibendum.  
Enjoy a selection of wines from the coast and indulge in a beautiful five course tasting menu.

A night of tasting and comparing Oceanic wines from around the Globe. The stunning wines of the Atlantic coast will compete with the wines of the Pacific coast allowing us to identify which of these coastal regions is producing the best wines. Hosted by David Prow, who looks after the Bibendum wine portfolio in Scotland and has the pleasure of showcasing and selling exclusive and iconic wine producers to all RUSK & RUSK venues. Having worked in the drinks industry for the past 16 years David has always had a passion for wine and through time has built a strong knowledge & deep understanding of the fragmented grapes!

### - 1 -

#### QUEENIE SCALLOP & NOILLY PRAT RISOTTO (gf)

Fennel Pollen

(Served on arrival in the 158)

### - 2 -

#### BOULLIABASE & ROUILLE

Served with charred bread

### - 3 -

#### PAN SEARED GARTMORN FARMS DUCK BREAST

Haggis and confit duck leg "steak pie", duck jus

### - 4 -

#### LAMB CUTLET

Minted jersey royals, asparagus and peas

### - 5 -

#### STRAWBERRY & PINE BERRY, FRAISE DU BOIS

Elderflower sorbet, black pepper shortbread,  
maple verjus

#### BODEGAS CASTRO MARTIN A20 ALBARINO 2016

This wine has a distinct salty minerality accompanied by pure, clean aromas of peaches, melons, citrus fruit and honey. A vibrant acidity on the palate is balanced by flavours of white peach and the wine has a long finish. (Served on arrival in the 158)

#### GARZON TANNAT 2014

This red wine represents the signature Uruguayan grape varietal that has found its ideal soil in Garzon. This expression of Tannat is an intense red and black fruit wine with lingering aftertaste, freshness and softness.

#### GARZON RESERVA ALBARINO 2016

Ripe aromas of white peaches, citrus fruits like grapefruit and featuring floral notes of jasmine. It has a fresh, crisp and fruity mouthfeel on the palate with mineral notes, and is rounded off with extremely fresh and balanced acidity, with good structure and a delicious mouth-watering finish.

#### CHATEAU VIRAMIERE ST-EMILION GRAND CRU 2012

This rich, smooth red is full of aromas and flavours of red fruits. Medium bodied, with fine, savoury tannins, and a pleasant finish

#### CHATEAU D'ESCLANS WHISPERING ANGEL 2016

In the history of Champagne, wines that were blended for greater sweetness were customarily described as "rich". In Veuve Clicquot RICH Rosé the red fruit is boosted to an exciting new level. Intense red berry fruit notes originate from the blending of Pinot Noir red wine, while presence of Meunier emphasises fresh and gourmand notes.