



Price: 160 Per Person | 125 without wine

**Course 1:**

Dish: *Enchanting Caprese Salad*

Wine: *Sparkling wine*

Pairing Notes: The light and refreshing bubbles of Prosecco complement the fresh flavors of the Caprese salad, consisting of tomatoes, mozzarella, basil, and a drizzle of olive oil. The crisp acidity of the wine enhances the flavors of the dish.

**Course 2:**

Dish: *Trio of Slider Delights*

Tea: *Earl Grey*

Pairing Notes: The citrusy and floral aroma of the bergamot in Earl Grey complements the light and refreshing flavors of the cucumber, smoked salmon, and chicken salad sandwiches.

**Course 3:**

Dish: *Euphoric Shrimp Medley*

Tea: *Passion tea*

Pairing notes: The delicate and subtle flavors of the Passion tea make it an excellent choice to pair with a shrimp cocktail. The tea's light floral and sweet notes complement the freshness and sweetness of the shrimp. Passion tea's gentle character won't overpower the flavors of the dish, allowing the natural flavors of the shrimp to shine through.

**Course 4:**

Dish: *Artisanal Pan-Seared Salmon*

Wine: *Chardonnay*

Pairing Notes: The buttery and creamy flavors of Chardonnay pair beautifully with the richness of pan seared salmon. The wine's notes of tropical fruit and subtle oak complement the fish's natural flavors, creating a harmonious combination.

**Course 5:**

Dish: *Variety of Macarons*

Tea: *Chamomile tea*

Pairing Notes: The refreshing qualities of chamomile tea enhance the bright and refreshing taste of the macarons. The pairing provides a light and revitalizing experience that can be enjoyed as a treat or a palate cleanser.

**Course 6:**

Dish: *Beurre Blanc Envelopé*

Wine: *Sparkling Rose*

Pairing Notes: The crisp and delicate layers of the puff pastry harmonize with the lively bubbles and fruity flavors of sparkling rosé. The pastry's subtle butteriness complements the refreshing and vibrant notes found in many rosé wines.

