

# Wine Thursday

with Billy & Kiki Hughes



On arrival: Nativo Blanco 2020  
Sourdough breadstick, wild mushroom whipped butter



Nativo Blanco 2020  
(Viognier, Chenin Blanc, Roussanne, Grenache Blanc)  
kob ceviche, sweet potato, coconut and lime leaf vichyssoise, pineapple,  
crispy curry leaves, cinnamon oil



Nativo Amarillo 2019  
(orange wine with roussanne & grenache blanc)  
12 hours cooked duck breast, orange flesh, fennel fondant, wild leaves,  
bigarade jus, negroni spoom





Nativo Flora 2017  
(viognier, chenin, grenache blanc)  
Cauliflower & almond brandade, swordfish cooked on the smoke, lime &  
beurre noisette emulsion, baby cabbage cups & conifer oil



Nativo Red Blend 2018  
(Mourvèdre, Shiraz, Grenache, Tempranillo, Pinotage)  
Karoo lamb, baked beet with confetti bush, potato beignet,  
honeyed thyme jus



The last two flights:

 Fig & gorgonzola gratin  
 Granadilla & raspberry "tarte" vanilla & olive oil chiboust

