

An Exclusive evening with Sommelier Michele Longari & Holly Salt of Hay Wines & Chef Felice Tocchini at Feli's Restaurant

Thursday 25th June, 7.00pm



A Taste of the Mediterranean
"A wine & Food Experience"

Welcome Fizz

La Piotta MilleBolle Brut Blanc de Noirs 2024, Italy (Lombardia)

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Smoked Melitzana mousse with sesame Crisp & caviar of Aegean Tomato (Greece)
(Smoked aubergine mousse, filo sesame crisp tomato caviar)

Domaine Lyrarakis Assyrtiko 2024, Grece (Crete)

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Ravioli all'aragosta, salsa di zafferano e alghe (Italy)
(Lobster raviolo, saffron sauce, samphire)

Corte del Golfo Greco di Tufo DOCG 2024, Italy (Campania)

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Côtolette d'agneau soufflé en crépinette (France)
(Lamb cutlet souffle en crepinette)
Celeriac fondant, minted pea puree, baby carrots with cumin and honey, madeira sauce

Camille Cayran Le Vieux Logis Cotes du Rhone Villages 2022, France (Rhone Valley)

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Crema Catalana, almon tuille shard, candied lemon peel (Spain)

Finca Antigua Moscatel Naturalmente Dulce 2024 37.5cl, Spain (La Mancha)

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Gorgonzola dolce, roasted fig, caramelised walnuts, lemon thyme biscuit

Bila Haut Banyuls 2021 50cl, France (Languedoc-Roussilon)

Cost £95pp (Pairing Wine & Dinner, Description of Wine with Michele & Holly & Cookery Demo by Chef Felice)

To book please T.01905 840647 or bookings@felisrestaurant.com (Limited Places)

HAY WINES

Feli's bar & restaurant

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www.felisrestaurant.com