



JOIA

*A special evening bringing together Henrique Sá Pessoa & Tom Booton,
Executive Chef at The Grill by Tom Booton at The Dorchester.*

Choose wine pairing for £45pp.

A welcome glass of Pequenos Rebentos Ancestral

TUNA TARTARE

Red cabbage, seaweed

Quinta das Bageiras 'Avô Fausto' Branco, 2020, Bairrada, Portugal

SQUID BOLOGNESE

Grated chourico

Picaro del Águila Clarete 2020, Ribera del Duero, Spain.

TURBOT

Eggplant, "pica pau" fish veloute

Marchesi di Pianogrillo FLÂNEUR Grillo DOC 2021, Sicilia, Italy.

MONKFISH RICE

Tomato, chilli and coriander

Quinta de San Michel, Arinto, 2019, Lisboa, Portugal.

'ALL THE PERI PERI CHICKEN'

Tom's chips, salad

Luna Beberide Mencia Joven, 2020, Bierzo DO, Spain.

FIG LEAF TRIFLE

Pistachios, Madeira

Churchill's Late Bottled Vintage Port, 2017, Portugal

@HENRIQUESAPESSOA

@BOOTONTOM

