

# Spinola

Aperitif Christmas fruits & Champagne  
L'Amuse de Butternut pumpkin, goose & duck and....



salmon lightly smoked with Padouk-wood in the oklahoma of the Chef,  
in tartare with chives, dill, Anjou-shallot and extra virgin olive oil  
cream aigre with sevruga caviar & frivolité of own smoked eel river.

**Domain Du Tariquet – Sauvignon – Gascogne 2018**



Cappuccino of Bisque of lobster and langoustines  
espuma of lavas.



Pheasant of the polder roast in the Molteni à la Crème de cépes  
garniture in a phenominale winter present.

**Ravasqueira Réserve Da Família  
Alentejano 2016 Portugal  
Touriga Nacional & Syrah**



Christmas Dessert 2019 “tombe la neige”



The coffee table with freshly made cookies garnish.