



The Providores and Tapa Room

Winemaker's Dinner with Misha Wilkinson

Tuesday 3rd May 2011, from 7pm



Za'atar baked ricotta on lemon, beetroot and
Marcona almond salad with ajowan lavosh
'The Starlet' Sauvignon Blanc 2010

Tandoori prawn with tomato sambal and galangal coconut sauce
'Dress Circle' Pinot Gris 2009

Jamon Serrano with a panko quail's egg
'Limelight' Riesling 2010

Crispy pork belly on lychee, coriander,
pickled kohlrabi and rosewater jelly salad
'The Gallery' Gewürztraminer 2010

Five-spiced squab on wild garlic and wild mushrooms,
with a confit squab pastille and bitter chocolate sauce
'The High Note' Pinot Noir 2008

Limited places available at £80 per person, inclusive of all wine and food.

To book/enquire, please email
anyone@theprovidores.co.uk