

1825

AT COLESSIO

FRIDAY 1ST MAY 2026
CARNIVAL OF THE WOLF TASTING MENU

I. THE FIRST SCENT: THE PRIMAL INSTINCT

BEEF TARTARE | FORAGED MUSHROOM "DIRT" | CURED EGG YOLK

PAIRING: ZENSA PRIMITIVO IGP PUGLIA

II. UNDER THE SILVER MOON: THE ARCTIC PREDATOR

PAN-SEARED SCALLOPS | CAULIFLOWER PURÉE | ASPARAGUS

PAIRING: DOMAINE BERNARD DEFAIX CHABLIS 2020

III. THE TROPHIC CASCADE: THE BALANCE OF THE WOODS

JUNIPER-CRUSTED VENISON | SMOKED PARSNIP | ROWAN BERRY
REDUCTION

PAIRING: LITTLE EDEN PINOT NOIR.

IV. THE BROTHERS GRIMM: WOLF IN SHEEP'S CLOTHING

WHITE CHOCOLATE MOUSSE | DARK RASPBERRY "BLEEDING" HEART |
PISTACHIO

PAIRING: MOET & CHANDON CHAMPAGNE

£100.00 PER PERSON