



MEZZACORONA WINE PAIRING DINNER



95.00 per person

Tattu Edinburgh on Wednesday 4th May 2022

Arrival drinks and canapés upon arrival

Canapés — Mezza Di Mezza

LOBSTER AND PRAWN TOAST

Sesame and sweet & sour chilli sauce.

WILD MUSHROOM SPRING ROLLS (V)

Truffle sour cream.

GLAZED BEEF WOR TIP

Teriyaki and edamame.

Wave One — Pinot Grigio Riserva Trentino

SESAME ROASTED SCALLOPS

Chinese sausage, crushed edamame and mint.

SEVEN SPICED SEARED TUNA

Truffle aioli and yuzu ponzu.

Wave Two — Pinot Nero Trentino DOC Castel Firmian

RED BELLY PORK

Baby leek and crackling smoked & salted.

Wave Three — Lagrein Riserva Trentino DOC Castel Firmian

CARAMEL SOY AGED BEEF FILLET

UK premium aged beef, shiitake, ginger and asparagus.

RED PEPPER LAMB CUTLETS 🍴

Chinese five-spice butter and sesame.

SELECTION OF SIDES

Wave Four — Dabèn Trentino DOC Castel Firmian

YEAR OF THE TIGER (V)

Peanut butter fudge, marshmallow and honeycomb.

T A T T U

x

MEZZACORONA

On this occasion we regret to let you know that we are unable to cater for any allergy or dietary requirements. Due to the small size of the event, the team have created a bespoke menu where each wine has been specially chosen to be paired with that dish. For this reason we cannot adapt any dishes, as this would alter the flavour profiles and mismatch the wine pairing.