clap

DUBAI

WINE DINNER SERIES



VILLA SPARINA

GAVI

clap DUBAI × VILLA SPARINA GAVI

ARRIVAL

Villa Sparina Metodo Classico Blanc de Blancs NV, Magnum

FIRST COURSE

Villa Sparina Gavi del Comune di Gavi 2024, Magnum

PREMIUM TARTARE o-toro & caviar, salmon & ikura, hamachi & truffle, rice crackers

CRISPY SHIITAKE truffle goma dressing, black & white sesame seeds VG, V

SECOND COURSE

Villa Sparina Monterotondo Gavi del Comune di Gavi 2021, 2014 and 2011, poured side by side

SASHIMI o-toro, akami, hamachi, hotate GF, SF

NIGIRI aburi o-toro, hamachi, shiso GF

MAKI ROLLS salmon volcano, hamachi tartare

THIRD COURSE

Villa Sparina Barbera del Monferrato 2024

SEARED BEEF GYOZA yuzu ponzu

MARINATED LAMB RACK house-made kimchi SF

FOURTH COURSE

Massolino Vigna Rionda Riserva Barolo 2017

AUSTRALIAN WAGYU RIBEYE served with truffle mayo, tahoon mayo & kimchi miso

GRILLED BROCCOLINI

OVEN-BAKED EGGPLANT chili miso V

FIFTH COURSE

Henri Giraud Solera Ratafia Champenois

CLAP SIGNATURE DESSERT PLATTER N

african+eastern

GF - gluten-free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish