

T H E
E M E R A L D
P L A T E

a rainforest inspired dining experience

course 1

inspired by GREAT BEAR RAINFOREST, Canada

wild salmon carpaccio
shallot, spruce infused oil, kelp, pickled juniper berries

2018 Kew Rosalie Sparkling pinot noir

course 2

inspired by AMAZONIAN RAINFOREST, Brazil

tostones, grilled marinated heart of palm,
coconut foam, 'caviar' ants

2020 Domaine Roland Lavantureux Chablis Vieilles Vignes

course 3

inspired by DAINTREE RAINFOREST, Australia

shrimp mousseline raviolo, slow smoked tomato,
lemon myrtle butter macadamia nut

2021 Begali Lorenzo Valpolicella Classico

course 4

inspired by CARDAMON MOUNTAINS, Cambodia/Thailand

durian gelato, zabaglione, rainforest fruit

2018 Domaine Lesuffleur 'La Folletière' Sparkling Cider

wine pairings by

Provenance
wine bar

presented by

RUSTICA
PIZZA·VINO

in support of

*The Couchicing
Conservancy* 