

# CHRIS & JEFF GALVIN

FRIDAY 23RD JANUARY 2015



GALVIN RESTAURANTS  
GALVIN AT WINDOWS  
LA CHAPELLE

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PRESSED GOOSNARGH CHICKEN, FOIE GRAS, HAM HOCK,  
LEEK, VINAIGRETTE

*Pinot Gris, Rolly Gassmann, Alsace, France 2008*

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RAVIOLI OF DORSET BLUE LOBSTER, FENNEL PUREÉ,  
SEA PURSLANE, SEA BEETS AND SHELLFISH EMULSION

*“Wild Boy”, Chardonnay, Au Bon Climat, Santa Barbara, California, USA 2012*

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TASTING OF CUMBRIAN VEAL, SAND CARROT AND CUMIN,  
CAVOLO NERO AND SAUCE DIABLE

*‘Vigneto Bucerchiale’, Chianti Rufina, Riserva, Fattoria Selvapiana, Tuscany, Italy 2010*

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BRIE DE MEAUX WITH PÉRIGORD TRUFFLE

*Bollinger, La Grande Année, Brut, Aÿ, Champagne, France 2004*

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TART FINE OF CRIMSON YORKSHIRE RHUBARB,  
BOURBON MADAGASCAR VANILLA ICE CREAM

*Verduzzo Friulano, Specogna, Friuli-Venezia Giulia, Italy 2011*

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