

---

Celebrate with us as we collab with the bounty of Iceland and chef Georg Arnar Halldórsson from **SUMAC** restaurant. Along with Matt Jennings, both have authored a menu to reflect the best of both continents; introducing you to ingredients and creativity that brought national acclaim to each. Chef Georg is on hand to converse with diners throughout the tasting.

---

**CURED COD**

1 Horseradish, Burned Lemon, Kale, Black Garlic

*with* MERIEAU SAUVIGNON DE TOURAINE, *HEXAGONALES*, FR

**CONFIT ARCTIC CHAR**

2 Carrots, Sea Buckthorn, Fennel  
Star Anise, Orange

*with* LA GARDE SAUVIGNON BLANC +, PESSAC-LEOGNAN, FR

**LAMB EYE OF LOIN**

3 Grilled Portobello, Sunchokes  
Preserved Lemon, Burned Brazil Nuts

*with* FENOUILLET GRENACHE / SYRAH, VENTOUX, FR

**SKYR ICE CREAM**

4 Icelandic Provisions Skyr, Reduced Beetroots,  
Raspberries, Rye Bread  
Crystallized White Chocolate

*with* MAS AMIEL MAURY *CUVEE SPECIALE*, LANGUEDOC, FR