



REX WHISTLER RESTAURANT AT TATE BRITAIN

Late at Tate Tasting Dinner Menu

Friday 6 April 2007

Dinner at 7.30pm prompt

Tate Catering invites you to indulge in a special spring menu using the finest ingredients available in April. The menu, designed by Executive Chef Sean Davies and Head Chef Richard Oxley, is complimented by outstanding wines selected by Tate Sommeliers Hamish Anderson and Jade Koch.

MENU

White asparagus with wild garlic leaf and sauce hollandaise
Tim Adams Pinot Gris 2006, Clare Valley, South Australia

Pan fried sea trout with a broad bean velouté
Arneis 2005, Christina Ascheri, Langhe, Piemonte, Italy

Best end of new season lamb with jersey royals, new season carrots and a vine tomato & mint jus
Charmes de Kirwan 1998, 2nd wine of Château Kirwan, Margaux, France

Wiltshire rosary goats' cheese with charcoal wafers
Gewürztraminer Kaefferkopf 2004, André Thomas, Alsace, France

Elderflower & almond tart with gooseberry fool
Moscato d'Asti Biancospino 2006, La Spinetta, Piemonte, Italy

Tickets cost £60 per person* and include all food, wines, water and service. Reservations should be made by calling **020 7887 8825**

**Guests are asked to pay a non-refundable deposit of £15 per person on booking*