

5th of September, 2014

*Wines*

*South African white wine Plaisir De Merle Chardonnay, Paarl  
2012*

*French white wine Domaine Marcel Deiss ENGELGARTEN, Biodynamic  
viticulture, Alsace  
2009*

*Italian white wine Nino Negri Ca' Brione Terreze Retiche di Sondrio IGT,  
Lombardia  
2012*

*Spanish red wine Bodegas Fuenmayor Necedal Rioja Reserva  
2001*

*French dessert wine Saint-Albert Barrique D'or, Producteurs Plaimont, Sud-  
Ouest  
2011*

**VINCENTS**  
RESTORANS

*Menu*

*Amuse bouchée  
The World*

*Vincents cold oak and apple-smoked Faro island salmon  
Chardonnay aspic, osetra caviar, Pantelleria caper berries, fresh dill cucumbers,  
crème fraîche, horseradish*

*Foie gras ravioli  
truffle juice, 12 year traditional balsamic vinegar, Pantelleria raisins*

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*Vincents summer berry sorbet*

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*Grilled fillet of Baltic sea turbot amandine  
aubergine baba ganoush, saffron potatoes*

*Veal sweetbreads  
Madeira sauce, vanilla potato purée, licorice, mushrooms*

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*Heaven and earth  
Hazelnut cream, chocolate and beetroot biscuit, Passito di Noto dessert wine jelly*

**VINCENTS**

*Chief:*

*Mārtiņš Rītiņš*

*Sommelier:*

*Raimonds Tomsons*