

TEACH ME HOW TO... HOST

with Michael O'Hare & Miele

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27.05.26

Snacks

Carlingford oyster

Louis feisser poached oyster in foie gras 'Cuba libre'

Veal sweetbread 'parmo'

Black truffle ketchup and lardo

Tuna croquette

Fisherman's friend emulsion, pickled wasabi leaf

Champagne Devaux couer de barre 125ml

Plated dishes

Aged Beef

Aged beef sirloin tartare. Gordal olive juice and hot beef fat

Emancipation

Cured cod loin. Toasted cod skin dashi. Crispy potatoes. Ink and vinegar

Henschke Peggy's hill Riesling 125ml

Glass Skin Duck

Roast silver hill farm duck. Crispy leg. Rhubarb Hoi sin. Black pepper sauce

Tenuta tascante . Ghiaia Nera 125ml

Milk chocolate and Violet

Milk chocolate, lavender and honey mousse. Violet ice cream.

Baked potato custard. Strawberry jelly.

Urakasumi umeshu, plum sake 50ML

To finish

Praline and passionfruit cupcake

Edible wrapper , Italian meringue



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