

Cellar Master's Dinner

Volendam | 4 November 2025

Presented by

Cellar Master: Jobelle Oria
Executive Chef: Frank Stankovic

*Sauteed Chicken Liver, Rhubarb with Champagne Jelly **
fig brioche, mâché

Domaine Chandon Brut NV
Napa Valley, California

Pumpkin-Sage Cappuccino
white truffle, milk foam, cinnamon

Selbach Incline Reisling
Mosel Region, Germany 2022

*Butter Poached Scallops**
crab croustis, fava bean emulsion

Flanagan Chardonnay
Sonoma County, California 2023

*Fillet Mignon with Porcini Mushroom Crust **
Jerez jus, parsnip foam, macaire potato

Allegrini Palazzo Della Torre
Veneto Region, Italy 2021

Chocolate Fudge with Sea Salt
ginger gelato

Harvey Bristol Cream

GF gluten-free

ND non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.

** Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.*

Cheese may be non-vegetarian.