

# BRIX & BONES

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**HARPERWELLS WINE DINNER FEATURING PETER LEHMANN WINES**

**AT BRIX & BONES**

**THURSDAY 20th JUNE 2024 7.30PM**

**£120.00 PER PERSON. TO BOOK GO TO: [WWW.HARPERWELLS.COM](http://WWW.HARPERWELLS.COM) (EVENTS LINK)**

**HAND DIVED ORKNEY SCALLOP**

Chicken Butter, Pickled Samphire, Foraged Sea Herbs

**2016 Masters - Wigan - Eden Valley Riesling**

**Mixed Alliums**

Burnt onions, spiral wrack emulsion, smoked chives, black garlic

**2022 The Barossan - Barossa Valley Chardonnay**

**Ember seared Monkfish**

Beurre Blanc, Dullaman, Dill, Caviar

**2015 Masters - Margaret - Barossa Valley Semillon**

**2021 The Barossan - Barossa Valley Grenache**

**60 DAY AGED RARE BREED BEEF**

Bone Marrow Mash, Brown Butter asparagus, Beef fat hollandaise

**2017 VSV (Very Special Vineyard) - 1885 Barossa Valley Shiraz**

**2019 Masters - Mentor Barossa Valley Cabernet Sauvignon**

**BONE MARROW FUDGE DOUGHNUT**

House Made Brioche Doughnut With Smoked Bone Marrow Fudge

**2018 Masters - Black Queen - Barossa Valley Sparkling Shiraz**

**Be the first to book your place(s) tonight for this tasty event!**

For allergy information please see your server.

A 10% discretionary service charge will be added to your bill. 100% of all cash and card tips go to our team.