



CHAMPAGNE
FREREJEAN FRÈRES

À AVIZE - FRANCE

CELLAR TAKEOVER: 7 SOMMS IN 7 WEEKS

Extraordinary Sommeliers Take Over BOCA's Wine Cellar

@BOCADubai @champagnefrerejeanfreres

@aubatorres @shiv1396 @patriciaroigh

ALBA TORRES

99 SUSHI | JULY 10TH 2024

RECEPTION

PADRÓN PEPPERS

Kimchi Romesco Dip (VE)(N)

🍷 Champagne Frerejean Frères Brut Premier Cru, NV

TAPAS *to share*

BEEF CROQUETTES

Creamy Beef Cold Cuts Croquettes, Cecina, Piparra (D)

GAMBAS AL AJILLO

Gulf Shrimp, Garlic, Chili, Artichoke Cream, Sourdough Bread (S)

🍷 Raventos, Textures De Pedra, Native Blend, Conca Del Riu Anoia, 2019, Spain

DINNER

SEARED SCALLOPS *Sustainably caught*

Blue MSC certificate, Sweetcorn, Squid Ink, Beef Bacon, Onion Relish (D)(S)(A)

🍷 Bodegas Contador, Benjamin Romeo, Predicador, Viura, Rioja, 2020, Spain

12-HOUR BRAISED LAMB *Silver Fern Farm*

Sunchokes, Caramelized Pearl Onion (GF)(D)(A)

🍷 Anima Negra, AN/2, Callet - Mantonegro - Fogneu - Syrah, Mallorca, 2021, Spain

DESSERT

COCONUT ARROZ CON LECHE

Slow Cooked Rice Pudding, Blood Orange Sorbet, Cardamom Tuile, Saffron Gel (VE)

🍷 Ximenez - Spinola, Old Harvest, Pedro Ximenez, Andalusia NV, Spain

