

SONATA MENU

Executive Chef John Williams
Prepares Ritz Specialities for the whole Table
&

Head Sommelier Thomas Sorcinelli
Selects the Finest Wines by the Glass

£99 per person for Six Courses
£150 per person with Accompanying Wines

Terrine of Goose Liver
with Spiced Apples and Port Wine Jelly

2005, Gewurztraminer, Grand Cru, Kessler,
Domaines Schlumberger, Alsace, France

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Petit Marmite
with Spring Vegetables and a Chausson of Truffle

2007, Gruner Veltliner, Goettweiger Berg, Kremstal, Austria

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Fillet of Turbot
with Shellfish Sauce, Lobster and Truffle

2005, Chateau Brown, Pessac-Leognan, Graves, France

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Tournedos of Beef
Perigourdine with Creamed Girolles

2005, Amarone Classico della Valpolicella, Torre del Falasco,
Valpatena, Veneto, Italy

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Cheese
Farmhouse Selection

2006, Chateau Villefranche, Sauternes, Bordeaux, France

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Chocolate Textures
with Tonka Bean, Crème Fraiche Praline Sorbet

2003, Banyuls, Grand Cru, Vin Doux Naturel,
Domaine du Traginer, Roussillon, France

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Ritz Blend Coffee served with Friandises

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Organic items are certified to the Soil Association's
standards for organic food and farming.
Prices include Value Added Tax and service