

FIRST COURSE

*'Larb Gai' spicy Thai chicken salad with lime, chilli, coriander & shallots in Gem Lettuce (6)
Paired with Pirovano Beatrice Pinot Grigio Blush Rose 2025, Italy*

SECOND COURSE

*Lobster Ravioli in a Crayfish bisque sauce with rocket leaves & burrata (1,4,5,6)
Paired with Raoul Clerget White, Chablis 2025, France*

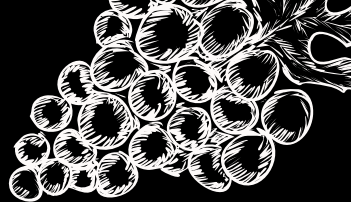
LAWSONS



**ANNIVERSARY
WINE EVENT 24/09/26
4 DISHES, 4 WINES €39.95
STARTS 7PM**

**PLEASE ARRIVE 18:45
📍 AV DE LAS NACIONES 1B
CIUDAD QUESADA 03170**

Hosted by David Farallou



THIRD COURSE

*Pan seared lambs liver on champ with crispy serrano & Rioja jus (14)
Paired with Monte Anaya Crianza Red 2021, Rioja Alavesa*

FOURTH COURSE

*Mille - feuille of pastry cream & mixed berries layered with puff pastry (1,5,8)
Paired with Pago de Tharsys Alegría Reserva, Cava*