

# Scratch

GOURMET KITCHEN

JANUARY 22<sup>ND</sup>, 2026



## VIÑA VIK WINE DINNER

### **2009 'LA PIU BELLE CHAMPAGNE HAMACHI CRUDO**

asian pear, shiso, puffed black rice, sesame

### **2021 'MIA CALA' RED BLEND HERB AND CHEESE CAPPELLETTI**

braised oxtail, black pepper

### **2024 STONE VIK SMOKED BEET**

marinated sheep's milk cheese, hazelnut, balsamic

### **2021 ESTATE RED WAGYU BEEF**

roasted maitake mushroom, VIK red wine jus

### **2024 'LA PIU BELLE' ROSE AGED MANCHEGO CHEESE**

blood orange marmalade, local creamed honey,  
lavosh