

Scratch

GOURMET KITCHEN

JANUARY 22ND, 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