



# The Tasting Room

The Tasting Room at Seven offers a unique experience showcasing food & wine pairings unparalleled in the Turks & Caicos Islands. Celebrate your evening in a private, 2500 bottle wine cellar with a tasting menu designed by Executive Chef Edwin Gallardo, featuring local and international ingredients.

Sommelier, Mia Mårtensson will be there to guide you through her carefully curated wine list including rare selections from around the world and some wines exclusive to Seven Stars Resort & Spa. Let us provide you with a dining experience unparalleled in the Caribbean.

The Tasting Room at Seven can be reserved for parties of 2 up to 10 guests maximum. A private evening starts at 6:30PM offering five delectable courses with optional wine pairings. We also offer private, customized tasting events meant to educate and fascinate with the assistance of your own private sommelier.



Please remit the fully completed forms to: [thetastingroom@sevenstarsgracebay.com](mailto:thetastingroom@sevenstarsgracebay.com)

Pricing is subject to menu & wine selection

Reservations are required 48 hours in advance to prepare your evening. A wine list and menu can be provided should you desire to make a selection before the date. We will be contacting you prior to your reservation for confirmation. A valid credit card is required to confirm the reservation and special requests for wines may require a deposit to pre-order. A cancellation fee of \$50 per person applies to all reservations cancelled in less than 48 hours.



### **Amuse bouche**

Lobster wonton | mango coulis | tamari glaze  
*Pierre Gimonet, Cuvée Cuis, Premier Cru, Blanc de Blancs, Brut, Cuis, Champagne, France NV*



### **Strawberry grouper carpaccio**

Salsa verde | calamondin | jalapeño  
*Gunderloch, Riesling, "Vom Roten Schiefer", Nackenheim, Rheinhessen, VDP. Gutswein, Germany, 2018*



### **Peaches & beets**

mascarpone | walnut crunch  
*Meyer-Fonné, Pinot Gris, Dorfburg, Alsace, France, 2016*



### **Spiny Lobster**

Torchon | flageolet | coconut cream  
*Domaine Drouhin, Roserock, Chardonnay, Eola-Amity Hills, Oregon, United States, 2016*



### **Duck two ways**

Harissa cauliflower | croquettas | blackberry  
*J.M Boillot, Jarollières, Premier Cru, Pommard, Burgundy, France, 2013*



### **Rock Lobster**

Coconut gateaux | pineapple mousse | banana ice cream  
*Schloss Gobelsburg, Riesling, Auslese, Neiderösterreich, Austria, 2017*

*Lavazza coffee or Harvey & Sons artisanal teas*

*Chef's tasting menu - 150 per person*

*"Sommelier's selection" wine pairing - 130 per person*

*"Premium selection" wine pairing - 200 per person*

*\*Seasonal ingredients and wine selections subject to change on availability*

Prices are in USD and not inclusive of 10% service charge and 12% government tax  
Please inform us of any food related allergies or special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.