

UPSTAIRS

Food and Wine Dinners 2020

February Dinner

Monday 3rd

Sea Urchins – Fine and Rare Oysters

A menu celebrating this most luxurious of seafood – the sea urchin from Galicia. Arriving fresh to us we will prepare the urchins in two ways; a risotto with the flesh and a dish of poached turbot with a sauce made from the exquisite roe and seaweed.

We have an incredible supplier of oysters and will be showcasing six varieties of Adam's favorite oysters both cooked and raw. On show will be the oyster regal, native oysters and the aptly named 'amazing' served in between courses to punctuate the wonderful urchins.

Wines for the evening will be from the Chablis region of Burgundy, where we begin with small independent producers with a long history in Chablis – such as Domaine Bernard Defaix – and graduate to some top Premier and Grand Cru's from Château Long-Depaquit, Domaine Albert Bichot.

As Champagne is a stone's throw from Chablis, it would only be correct in starting with a fine glass to accompany the oysters...

The evening will finish with a simple but classic lemon tart and a glass of perfectly matched Mosel Riesling Beerenauslese from Joh. Jos. Prüm

This menu is priced at £200

for tickets click [here](#)

April Dinner

Monday 20th

English Asparagus

There is no finer asparagus than that of the UK, eagerly anticipated and overly used but for a few short weeks.

We will be showcasing this magnificent ingredient starting in the form of a chilled vichyssoise, extending its reach in its most natural form with salted Bottarga, and showing-off its capacity to lift dishes to another level with poached halibut and langoustines.

Our meat course for the evening will be gently brined and roasted Sutton Hoo chicken with a velouté of lettuce and early spring vegetables.

Dessert of choice has to be Alphonso mango, celebrating another short-seasoned fruit of magnitude.

Wines are tricky with asparagus and here we will be showcasing some of the most prestigious wines from the Loire – Sauvignon Blanc from cult classics – Domaine Dagueneau and Domaine Huet, a very special duo of Chenin Blanc from Chateau Soucherie and a superb Crémant de Loire to kick-start the night. This event will be hosted by our good friend and wine expert Richard Household.

This menu will be priced at £200

for tickets click [here](#)

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June Dinner

Monday 15th

English Blue Lobster

Showcasing one of the UK's finest ingredients, the English blue lobster originates from the cold waters of Scotland. There really is not finer shellfish to cook with.

Made center stage in the form of a lobster pot-au-feu with summer vegetables, a whole butter-poached tail with summer girolles from Scotland. We finish with a rich luxurious bisque made from the lobster bones served with tempura claws.

A feast of lobster can only be matched with fine white Burgundy. We do however, like a challenge, so have searched for some amazing Chardonnay's from California and Oregon to provide an interesting comparison. This dinner will be co-hosted with Master Sommelier Gearoid Devaney.

Desert will come in the form of summer pudding with clotted jersey cream using sourdough bread, blackcurrants and lemon verbena.

This menu will be priced at £240

for tickets click [here](#)

September Dinner

Monday 21st

Long Legged Grouse

Just three weeks after the first shots are fired, we will be serving young long-legged grouse that are sweet with just the right amount of gamey flavor.

The grouse will be served in two ways; with a consommé encased in a puff pastry dome with truffles and ceps, and to follow a whole grouse with traditional garnishes our way.

This menu will be a feast and celebration of this magnificent game bird indigenous to the United Kingdom.

Desert will be a baba of prunes with a boozy prune and Armagnac ice cream followed by cheeses - the richer the better!

The wine selection will feature Adam's favorite red Burgundies, a region close to his heart. Plenty of Gevrey Chambertin, Chambolle Musigny and a few more rustic Fixin and Nuit St Georges reds to stand up to the Grouse. A fine and rare Marc de Bourgogne will make the grande finale. This evening will be co-hosted with wine connoisseur (and avid Game lover) James Price.

This menu will be priced at £240

for tickets click [here](#)

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October Dinner

Monday 19th

Balmoral Red Deer

Our venison is sourced from the Balmoral Estate in the West Highlands of Scotland, where large Red Deer roam wild and are culled to maintain the quality of the herd.

These animals are magnificent and make the most perfect feasting dish.

We will cook the Red Deer saddle on the bone whole, and this will be carved table-side.

Starters will be a range of game-centered canapes, followed by a game terrine with warm brioche encased around a whole black truffle.

Desert will be Queen of Puddings with a jam of plums and hibiscus.

We have invited the Perrin family of the famous Chateau de Beaucastel to co-host the evening – presenting a vertical of their sort-after Châteauneuf-de-Pape.

This menu will be priced at £250

for tickets click [here](#)

December Dinner

Monday 7th

Black and White Truffles

The last dinner of the year and set to be the most spectacular will offer – with a variety of dishes using both Winter black and the converted Umbrian white truffle in generous measures.

The room is set to be heady with the deep forest aroma.

A chicken and truffle emulsion with hand cut strozzapretti pasta to start allows the fresh truffle to be shaved onto warm buttery pasta and the truffles to open to their fullest.

A raw beef salad with both truffles and caviar will showcase the umami characteristics of the much sort after white truffle in its simplest form.

Tournedos Rossini – the dish that celebrates truffes and showcases them to the fullest form – will be the main event followed by a white truffle soufflé and aged Brie de Meaux filled with black winter truffles.

To complement the most spectacular truffles of Italy, it is only right to focus on the best wines of Piedmont. We start with Arneis, head into Barbaresco and look at the difference between modern and classic styles of Barolo.

This menu will be priced at £260

for tickets click [here](#)

*We cannot accept any dietary changes to these menus and places are strictly limited to first come first served.
Ticket prices include all food, beverage and service,*

To purchase a ticket
Please call Upstairs on 020 3745 7227
email us upstairs@trinityrestaurant.co.uk or visit our [Eventbrite](#) page