



## PAIRING BY COGITO WINES

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On Sunday 14th February 2021, **Cogito Wines** sommelier Romain Cousot will join Chef John-Paul Fiechtner at **V-Dining by V-Zug** for an exceptional Valentine's Day dinner. For this occasion, we will discover innovative combinations of exceptional ingredients with natural wines of high standing. A multi-regional selection including well-known appellations and many hidden gems !

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**OYSTER PEARL / NASTURTIUM KIMCHI  
ALMOND TOFU / STRAWBERRY / FOIE GRAS  
ORANGE BRINED KOHLRABI / SCALLOP GARUM**  
• Olivier Horiot 2010 Champagne 'Sève' Rosé de Saignée  
CHAMPAGNE - Pinot Noir

**ASPARAGUS / HAZELNUT / TRUFFLE / COCOA NIB VINAIGRETTE**  
• Michel Gahier 2015 Arbois 'Les Crêts' Chardonnay  
JURA - Chardonnay

**KING CRAB CONFIT IN COCOA BUTTER / CRAB MISO /  
JERUSALEM ARTICHOKE**  
• Klinec 2016 Medana 1. Classe 'Jakot'  
GORIŠKA BRDA - Tokaj Friulano

**ROAST MONKFISH / CAULIFLOWER / BURNT COCOA POWDER**  
• Pierre Frick 2013 Alsace Grand Cru 'Vorbourg' Pinot Gris  
ALSACE - Pinot Gris

**VENISON RACK / QUINCE / COCOA & KOJI MOLE**  
• Les Sabots d'Hélène 2015 Vin de Table (avec 4 Chaises) 'DEMI-TOUR !'  
LANGUEDOC - Carignan

**CHOCOLATE - THE FLAVORS OF TANZANIA**  
• Domaine Roussel Pomeroy 2005 Sauternes 'Réserve'  
BORDELAIS - Sémillon, Sauvignon Blanc, Muscadelle

**RAISIN & PEDRO XINENEZ BON BON**

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