

AMINESS
Wine &
Gourmet nights
NJIVICE

Welcome drink

Maličić sparkling wine
Šipun Winery

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Mediterranean scallop and kombu

**Kombu-cured Mediterranean scallops, dill,
kohlrabi and sake**

Marko Buzuk

Žlahtina Šipun, 2024
Šipun Winery

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Cauliflower, hazelnuts, egg yolk and truffle

Igor Jagodić

Malvazija Classic, 2021
Franc Arman Wines

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Island lamb belly

Whey and chimichurri made from Krk herbs

Matija Bogdan

Hlam 4, non-vintage
Šipun Winery

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**Aged beef, bone marrow, eggplant, peppers
and garlic**

Igor Jagodić

Cabernet Franc, 2021
Franc Arman Wines

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**Crispy meringue, white chocolate, kaffir
lime, elderberry, strawberry, Sichuan pepper**

Bojana Bukvić

Sauvignon Blanc, 2024
Franc Arman Wines

The background of the entire image is a dark blue topographic map with intricate, light blue contour lines that create a sense of depth and texture.

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