

FEBRUARY 11, 2020

MEET ME AT 28° -50° WINE BAR & KITCHEN

Wine specialists, 28°-50° have officially launched their sister branch, 28°-50° Wine Bar & Kitchen in Covent Garden; offering brasserie-inspired food and a curated wine selection from around the world. The restaurant's name, 28°-50° is a reference to the latitudes between which wine-producing grapes are grown.

Located at 10 Upper St Martin's Lane and tucked in the heart of the theatreland district, the new 180-cover wine bar & kitchen is our new foodie hub.

The owners, Riviera Restaurants and Luxury, have personalised the new venue with industrial elements of wine crates and steel girders that give a nod to its sister restaurant in Marylebone, softened by pastel pink and sky-blue velvet armchairs.

28°-50° Wine Bar & Kitchen features high-end wines exclusive in the UK, such as the Chateau de Candied from the restaurant's own vineyard in the Alps. Visitors are encouraged to engage with the passionate and insightful in-house sommeliers.

For the wine lovers, key highlights include 2006 Huba Szeremley, Badacsonyi Kéknyelű from Hungary, Saint Aubin, Les Pucelles, Domaine Lamy Pillot from Burgundy or a sweeter Tokaji-Megyer, Aszű also from Hungary.

I had the privilege to be invited to dine at 28°-50° Wine Bar & Kitchen in Covent Garden and it was a delicious culinary experience. The menu has classic European dishes with a 28°-50° twist to impress.

For starters my husband and I were served the Truffle Arancini, Seabass Ceviche with ginger, lime, chilli & avocado, Goose & Mustard Terrine with spiced apple relish & brioche, Seared Scallops with pumpkin puree, pickled ginger & toasted pine nuts. A brilliant start to a feast, filled with colour and inventive combinations. My favourite of the starters was the Burrata with mushrooms, smoked onion puree & hazelnut. Burrata is a simple dish we have all tasted and loved. However, the 28°-50° Burrata was a culinary explosive of unique flavour and originality. A definite must-try.

To complement our meal we were paired with Grüner Veltliner Heideboden. A light yellow wine with an intense fragrance and delicate herbs spice, presenting a harmonious fresh and precise finish to the palate.

The in-house sommeliers pair wines with each of the seasonal European dishes prepared by the Chefs. For mains, we ordered the Slow Roasted Lamb Shoulder with quince, turnip & lamb broth paired with Chateau Lucas Wine. This Bordeaux red has lovely plum, blackcurrant and classic savoury spice and complements meat dishes. The Fillet Steak 8oz aged for 28-days with peppercorn sauce paired with Podere Ciona 2014 Chianti Classico. This opens with aromas of black currant, cedar and a whiff of green peppercorn. The round palate evokes black plum, star anise and a touch of cinnamon alongside

fine-grained tannins. For sides, we were recommended the Roasted Chantenay Carrots and Tender Steam Broccoli with Garlic Butter.

There is no feast without a sweet ending. We were served the classic Chocolate Madeleine Crème Anglaise, the marvellous Lime Tart, and the imaginative Coconut Macaroon with mango sorbet.

28°-50° Wine Bar & Kitchen in Covent Garden provides both social and intimate dining experiences. The dim-lit Oak Room, the warm and luxurious Oyster Bar with wood panelling and wine-focused décor and the Wine Room; a private dining room fit for any celebration as well as corporate events and banquet receptions.

28°-50° Wine Bar & Kitchen in Covent Garden has created an art piece, to engage with their customers, out of wine corks shaped as wings illuminated in red. So be ready and take your cameras out and give it your best shot.

Meet you at 28°-50° Wine Bar & Kitchen in Covent Garden.

A: 10 Upper St Martin's Lane, London WC2H 9FB

E: coventgarden@2850.co.uk

T: 020 7486 7922

W: 28 – 50 Covent Garden

Written by Cathy Karsas for Luxuria Lifestyle London and international

INSTAGRAM / #LUXURIALIFE