



Gourmet Wine Dinner

Thursday, 24th November 2011

USD 148.00 for guests with BB arrangement

USD 128.00 for guests with HB or FB arrangement

Aperitif

Oyster tempura with mango- miso- vinaigrette

Minerality: *Petit Chablis « Domaine Sainte Claire 2009 »*

Amuse Bouche

Crispy scallop lasagna with mint

Fruit: *Chablis « Domaine Sainte Claire 2009 »*

Appetizer

John Dori fillet with vanilla and lime on spinach

Complexity: *Chablis « Beauregard Premier Cru 2008 »*

Entrée

Lobster wrapped in Parma ham in tomato Sherry nage

Character: *Chablis « Vaulorent Premier Cru 2008 »*

Main Course

Veal with Chablis truffle sauce and herb rice noodles

Strength: *Chablis « Bougros Grand Cru 2008 »*

Cheese

Grappa potato with Taleggio

Concentration: *Chablis « Vieilles Vignes 2001 » from the Magnum*

Petit Fours

Tartlets with grapes, brownies and choux with mango

Coffee or Tea

All prices are in USD and subject a 10 % service charge and 3.5% GST