



BETWEEN TWO BOTTLES

Burgundy Wine Dinner

Thursday, 6 July 2023

LE MENU

CANAPES

Chèvre frais entouré de jambon Serrano

Fresh goat cheese wrapped in Serrano jambon

Tartare de courgette, fines herbes, citron

Zucchini tartare, fines herbes, fresh lemon

Pairing Wine: NV BLANC DE BLANCS, LOUIS BOUILLOT 'PERLE D'IVOIRE'

ENTRÉE

Plateau de fruits de mer froid, mayonnaise maison

Cold seafood platter with oyster, prawn, clams, mussel, house made mayonnaise

Pairing Wine 1: 2020 CHABLIS 1ER CRU, DOMAINE WILLIAM FEVRE 'VAULORENT'

Pairing Wine 2: 2020 POUILLY-FUISSE 1ER CRU, CHATEAU DES QUARTS CLOS DES QUARTS

ENTRÉE CHAUDE

Filet de caille poêlé, jus au vin rouge, champignons rôtis, purée de pommes de terre

Brisbane Valley quail breast, red wine jus, roast mushrooms, mashed potato

Pairing Wine 1: 2020 BOURGOGNE COTE D'OR, DOMAINE JEAN-MARC ET THOMAS BOULEY

Pairing Wine 2: 2020 VOLNAY, DOMAINE JEAN-MARC ET THOMAS BOULEY

PLAT PRINCIPAL

Magret de canard poêlé, sauce à la betterave, chou-fleur rôti, carotte glacée

Pan-fried duck breast, beetroot sauce, roasted cauliflower, glazed carrot

Pairing Wine 1: 2020 VOSNE-ROMANEE, JOSEPH FAIVELEY

Pairing Wine 2: 2020 NUITS-SAINT-GEORGES 1ER CRU, DOMAINE FAIVELEY 'LES ST GEORGES'

Pairing Wine 3: 2020 CORTON GRAND CRU, DOMAINE FAIVELEY 'CLOS DES CORTONS' MONOPOLE

DESSERT

Carpaccio d'ananas rôti, sirop de menthe fraîche, glace vanille

Roast pineapple carpaccio, fresh mint syrup, ice cream

Pairing Wine: Mystery Wine

