



Romain Bapst welcomes acclaimed Guest Chef Lien Yeomans

MEET THE MAKERS

WILL DE BEAUREPAIRE OF DE BEAUREPAIRE RYLSTONE ESTATE NSW

WEDNESDAY, 17TH OCTOBER 2018

at 6.30pm for 7pm

DINNER MENU

On Arrival, *De Beaurepaire 2017 'Blanchefleur' Blanc de Blancs*

First course

Green papaya salad with oil- flashed prawn

De Beaurepaire 2016 'Jeannette' Reserve Chardonnay

Second course

"Cha Ca La Vong" : pearl of the Far East , turmeric fish with dill serve with condiments & rice noodle

This iconic dish of Hanoi will be featured on SBS Food Safari soon

De Beaurepaire 2016 'La Comtesse' vineyard black Chardonnay

Third course

Lien famous "spicy beef" with chilli garlic lemongrass & sprinkled with
crushed roasted peanut, coconut rice

De Beaurepaire 2016 'Henri' Cabernet Merlot Petit Verdot

De Beaurepaire 2007 'Victor' Reserve Cabernet Sauvignon

Le Dessert

Lien's black rice pudding, new season mango & coconut ice cream

De Beaurepaire 2016 'Coeur d'Or' Botrytis Semillon

DINNER Menu 4 courses & , a glass Sparkling on arrival & appetizer 98.0

DINNER Menu 4 courses & matching wines 130.0

Payment required at time of reservation | T 3161 1858 - bookings@lutece.com.au