



Romain's Chef's Lunch with Lien Yeomans &

## MEET THE MAKERS

WILL DE BEAUREPAIRE OF DE BEAUREPAIRE RYLSTONE ESTATE NSW

WEDNESDAY, 17TH OCTOBER 2018

at 12pm

### 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*

or

Lien famous "spicy beef" with chilli garlic lemongrass & sprinkled with

crushed roasted peanut, coconut rice

*De Beaurepaire 2016 'Henri' Cabernet Merlot Petit Verdot*

#### Le Dessert

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

*De Beaurepaire 2016 'Coeur d'Or' Botrytis Semillon*

**LUNCH Menu 3 courses, a glass sparklinh on arrival 75.0**

**LUNCH Menu 3 courses & matching wines 90.0**

Payment required at time of reservation | T 3161 1858 - [bookings@lutece.com.au](mailto:bookings@lutece.com.au)