

Romain Bapst welcomes acclaimed Guest Chef

Lien Yeomans

THURSDAY, 19TH OCTOBER 2017
6.30pm for 7pm

**Romain's Chef's Dinner with Lien Yeomans
& Meet the Makers Xavier Bizot & Lucy Croser Terre a Terre Wratttonbully SA**

MENU

On arrival a glass *2011 Daosa Blanc de Blancs Magnum – Picadilly Valley*

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First course

Foie gras & strawberry skewer

2011 Daosa Blanc de Blancs Magnum-Picadilly Valley

Second course

Green papaya salad with oil- flashed prawn

201 Terre à Terre Sauvignon Blanc - Crayères Vineyard

Third 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

2015 Terre à Terre Rose - Picadilly Valley

Fourth course

"Bo Ragu" Slow cooked Wagyu beef

A well-known French influenced slow cooked Wagyu beef with exotic sauce served with baguette

2014 Terre à Terre Shiraz Crayères Vineyards

Fifth course

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

2011 Terre à Terre Botrytis Pinot Gris Wratttonbully

Menu 5 courses & a glass 2011 Daosa Blanc de Blancs 98.0

Menu 5 courses & matching wines 125.0

Payment required at time of reservation | T: 07 3161 1858 - Email: bookings@lutece.com.au