



MEET THE MAKER DINNER SERIES THE BURGUNDY WINE LOVERS

THURSDAY 16TH & FRIDAY 17TH AUGUST

Appetizer & a glass NV Champagne Brut

MENU

Baguette & Lutèce truffle butter

Première Assiette

Duck confit, light smoked eel, white beans & old vinegar Terrine "persillée"
2014 Bourgogne blanc Comtesse de Lupé - Domaine Lupé-Cholet

Deuxième Assiette

Yabbies Royale & escargots, bouillon & fava
2014 Puligny-Montrachet - Domaine Lupé-Cholet

Troisième Assiette

Venison duo, braised shoulder & fillet, celeriac & ceps mushroom gratin, cranberry jus
2012 Beaune-Bressandes 1er Cru - Domaine Lupé-Cholet

Quatrième assiette – Fourth course

Morbier from Jura, cow's milk, washed rind with a line of blue mould, prune chutney
2014 Savigny-Les-Beaune Les Pictons - Domaine Lupé-Cholet

Le Dessert

Pithiviers St Nicolas – pear, almond frangipane pie

A glass of Champagne & appetizer on arrival

5 courses & matching les Vins Domaine Lupé-Cholet 185.0

Gluten Free and any dietary requirements available | Full payment required at time of reservation