

UN DINER DE GIBIER “ JEAN WEBER” THE GAME DINNER

Val de Garrigues wines from the Rhone Valley - France

Thursday, 29th June 2017 at 6.30pm for 7pm

&

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Menu

Appetizer

Wild duck & truffle pie

Côtes du Rhône Blanc Val de Guarrigue with Crème de Pêches or Framboises

Première Assiette - First Course

Pheasant quenelles & scampi soup with French morels mushroom

Châteauneuf du Pape Blanc Val de Garrigue

Deuxième Assiette - Second Course

Quail & foie gras ballotine “Souvarov” , Winter salad

Ventoux Val de Garrigue

Troisième Assiette - Third Course

Hare deboned & braised 48 hours with onion compote & Syrah, celeriac Royale, raisin sauce

Vaqueyras Val de Garrigue

Quatrième Assiette – Fourth course

Venison “Noisettes Prince Wladimir”, shiraz & cranberry jus, potato & cucumber tartlet

Châteauneuf du Pape Val de Garrigue

Le Dessert

Strawberries “Romanov”, Plombière iced parfait

**A glass Cotes du Rhone Blanc & Crème de Pêche on arrival, the Val de Garrigues matching wines
& 5 courses menu “La cuisine de Jean Weber” 148.0**

Payment required at time of reservation

Menu subject to market availability

Limited seats