

WILD GAME DINNER

Le Diner de Gibier "Jean Weber"

THURSDAY, 24TH MAY
&
FRIDAY, 25TH MAY

6.30pm for 7pm

Menu

Baguette & Lutèce black truffle butter

Première Assiette - First Course

Pheasant & pheasant dumplings, butternut soup, the first Australian black truffle of the season

Deuxième Assiette - Second Course

Wild boar, scampi & the green lentils du Puy terrine, prune & « pain d'épices » ginger bread spices

Troisième Assiette - Third Course

Hare deboned & braised 48 hours with Shiraz & cocoa, mushroom, celeriac purée

Quatrième Assiette - Fourth course

Venison "Souvarov", savoy sautéed with juniper berries & black currant jus

Le Dessert- alternate drop

Strawberries "Romanov", Plombière & nougat iced parfait, meringue

A glass sparkling on arrival, 5 courses "La cuisine de Jean Weber" 98.0

A glass sparkling on arrival, 5 courses "La cuisine de Jean Weber" & matching wines 128.0