



Brisbane Times Good Food Month at Lutèce
Sponsored by Citi Bank

SUNDAY LONG TRUFFLE LUNCH

& MEET THE MAKER SERIES, TELLURIAN WINES HEATHCOTE-VICTORIA

SUNDAY 29TH JULY

12pm for 12.30pm

Première Assiette

The grain fed chicken terrine with the Black Truffle, lentils du Puy salad

Tellurian Riesling 2017

Deuxième Assiette

Angel hair pasta, the "fried egg" Parmigiano Reggiano, the Western Australian scampi & the Black Truffle

Tellurian Viognier 2016

Troisième Assiette

White Rocks veal shoulder braised 48 hours "Marengo", the Black Truffle & potato puree mousseline

Or

The Duck Cassoulet, white Paimpol beans, vegetable mirepoix & the Black Truffle

Red line Shiraz 1016

Le Dessert

Apple tart, almond cream & the Black Truffle

Or

The French Brie de Meaux, cow's milk soft cheese with the Black Truffle, apple chutney, baguette

Or

The crème brûlée with the Black Truffle & Tahaa vanilla bean, crispy cassonade pastry

Tellurian Pastiche Shiraz 2015

Sides:

Baguette & Lutèce truffle butter 9.0 – Pommes frites 9.0 – Mixed salad 9.0

**Brisbane times Food Month Celebration with a 4 course Black truffle Lunch,
& matching Tellurian wines 99.00 per person**

Brisbane times Food Month Celebration with a 4 course Black truffle Lunch 78.0 per person

Menu subject to Market availability | Vegetarian menu available
The menu is gluten free except bread items, please let your waiter know