

THE PÉRIGORD BLACK TRUFFLE & DUCK DINNER & BURGUNDY WINES

THURSDAY 14TH & FRIDAY 15TH DECEMBER

At 6.30pm for 7pm

Appetizer & a glass of sparkling Brut on arrival

MENU

Baguette & Lutèce truffle butter

Première Assiette – First Course

New season Patagonian toothfish Sea Bass with potato fondant, duck & the black truffle soup

Deuxième Assiette - Second course

Angel hair pasta, the fried duck egg, the black truffle & Parmigiano Reggiano

Troisième Assiette – Third course

Free range duck breast chargrilled, pan-fried duck foie gras, potato Royale & the black truffle

Quatrième assiette – Fourth course

Apple with Christmas spices, vanilla bean ice cream & the black truffle

The Winter Black Truffle from Périgord France

A glass Sparkling & Appetiser on arrival, 4 course dinner 135.0 per person

A glass sparkling & Appetiser on arrival, 4 course dinner & matching Burgundy wines 175.0 per person