

THE PÉRIGORD BLACK TRUFFLE DINNER & FRENCH WINES FROM THE SOUTH-WEST

THURSDAY 23RD & FRIDAY 24TH NOVEMBER

Appetizer & a glass of sparkling Brut on arrival

MENU

Baguette & Lutèce truffle butter

Première Assiette – First Course

Moreton Bay bugs, chipiron squid, potato fondante & the black truffle soup

Deuxième Assiette - Second course

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

Troisième Assiette – Third course

Venison sirloin roasted on low temperature, warm foie gras “comme Rossini”,
potato & salsify puree & the black truffle

Quatrième assiette – Fourth course

Brique d’Affinois triple cream cow’s milk & the black truffle, endive, walnut

Crème brûlée with Tahaa vanilla bean et the black truffle

The Winter Black Truffle from Périgord France

A glass Sparkling & Appetiser on arrival, 5 course dinner 135.0 per person

A glass sparkling & Appetiser on arrival, 5 course dinner & matching French wines 170.0 per person