



Meet the Maker Dinner Series Les Vins de Bordeaux  
**BARON PHILIPPE DE ROTHSCHILD "MOUTON CADET"**  
& the first Périgord Black Truffle

THURSDAY, 13TH & 14TH DECEMBER

6.30pm for 7pm

Appetizer & a glass Champagne on arrival

**MENU**

**Première Assiette**

Christmas boudin blanc & the black truffle

*2016 Baron Philippe de Rothschild Mouton Cadet Bordeaux Blanc*

**Deuxième Assiette - Second course**

Wild Barramundi light smoked, potato leek & the black truffle

*2016 Baron Philippe de Rothschild Mouton Cadet Graves Blanc*

**Troisième Assiette – Third course**

Australian Wagyu beef shin braised 72 hours with Shiraz & roasted sirloin, the black truffle, shallot,  
butternut & chestnut puree

*2015 Baron Philippe de Rothschild Mouton Cadet Reserve St. Emilion*

**Quatrième assiette – fourth course**

Brie de Meaux & the black truffle, baguette, pear chutney

*2015 Baron Philippe de Rothschild Mouton Cadet Vintage Edition*

**Le Dessert**

Un dessert de Noel, a Christmas dessert & the Black truffle

*2014 Baron Philippe de Rothschild Mouton Cadet Reserve Sauternes*

Dinner by Romain Bapst

**Appetizer & 4 course Périgord Black Truffle dinner with matching Wines 170.0**  
**Appetiser & 4 Course Dinner no truffle with matching Wines 110.0 per person**

Full payment required at time of booking | Menu subject to Market availability