



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

THURSDAY, 20th & 21st 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