



Les Diners de Gibiers Jean Weber
**The Wild Game Dinners &
Ferngrove Frankland River Wines**

WEDNESDAY 22ND & FRIDAY 24TH MAY

6.30pm for 7pm

Menu

Appetizer

NV Sparkling Cuvee Blanc de Blancs Ferngrove Vineyards- Frankland River WA

Première Assiette - First Course

"Faisan comme un Bortsch a la Citrouille"

Mooloolaba fresh spanner crab, butternut soup, pheasant & French morels mushroom

2017 Chardonnay Ferngrove Vineyards- Frankland River WA

Deuxième Assiette - Second Course

"Caille Souvarov"

Quail & savoy en croute, raisin sauce

2017 Malbec Ferngrove Vineyards- Frankland River WA

Troisième Assiette – Third course

"Chevreuil Prince Wladimir"

Venison, celeriac spaetzli Alsace style, shiraz & cranberry jus

2016 Shiraz & 2016 Cabernet Sauvignon Ferngrove Vineyards- Frankland River WA

Le Dessert *Choice of*

"Les fraises Romanov"

New season Camarossa strawberries flambees Vodka, vanilla bean ice cream & Opera

The 4 courses "La cuisine de Jean Weber" a glass sparkling & matching Ferngrove wines 110.0

Menu subject to market availability | Vegetarian menu available



Lutèce Bistro & Wine Bar, Romain Bapst & Lutèce chef de Cuisine Jean-Claude Schmitt are proud to present "**Les Diners de "Gibiers" – The Wild Game Dinners & Ferngrove Frankland River Wines WA**, on Wednesday 22nd & Friday 24th of May 2019 .

The Wild Game Dinner honours Jean Weber, who was Romain's mentor & one of the most influential chefs of the past century. Weber was the chef de cuisine of the last Russian Tsar Nicholas II, Nikolai Alexandrovich Romanov & chef de cuisine at the Ritz Carlton in London, precursor of the appellations Romanoff, Souvaroff & the bible of the sauces.

Chef de cuisine Jean-Claude Schmitt also from Alsace who joined Lutece 2 months ago after 7 years at the famous Bistro Papillon in Sydney, Jean-Luc presents a four-course "Wild Game" dinner, with special dishes such: **comme un Bortsch** Mooloolaba fresh spanner crab, butternut soup, pheasant & French morels mushroom ; the "**Caille Souvarov**"- Quail & savoy en croute, raisin sauce- "**Chevreuil Prince**

Wladimir" Venison, celeriac spaetzli Alsace style & cranberry jus- to finish with sweetness "**Les fraises Romanov**" New season Camarossa strawberries flambees Vodka, vanilla bean ice cream & Opera

Ferngrove Frankland River Wines Western Australia is one of the world's most isolated wine estates. While this isolation makes the logistics of winemaking tough, it is also what makes Ferngrove wines distinctly different.

It is this relationship with the land which influences Ferngrove. Named after the road, the winery and home vineyards sit upon Ferngrove's iconic red.

Selected in 1998 for its favourable viticultural location 90 k from the coast Great Southern Valley & slopes have the rare combination of rugged, classically West Australian soils & cooling influence of the converging Southern & Indian Oceans. This unique setting allows grapes to ripen at a lower rate, giving the wine making team the time to cultivate & nurture vines to produce their absolute best fruit.

The Stirlings is an acknowledgement of the mountain ranges which are conspicuous on the Great Southern skyline; and the Ferngrove Orchid wines are a tribute to the WA native orchids that grow on the remnant bush on the estate. It is no surprise then that our Ferngrove symbol is an interpretation of the local bracken fern found around the winery, signalling new botanical growth.

In winemaking, time, patience & consistent weather are precious commodities

Two Game dinners on Wednesday 22nd & Friday 24th of May 2019 at 6.30pm for 7pm.

A glass Sparkling on arrival, 4 courses menu & matching wines 110.0 per person

The full menu is available on Lutèce website: www.lutece.com.au/french-menu/

Bookings can be made on:
bookings@lutece.com.au or by calling (07) 3161 1858
For more info contact Romain on: manager@lutece.com.au