



Chaîne des Rôtisseurs EQ Dinner

Saturday 25th May 2019

All time classics - pass around
Swiss classic melted cheese Raclette
Ikura and Cod Liver Chawanmushi
Oysters "Al Pacino"
Bottega Prosecco Gold Brut, Veneto, Italy

'6 Chefs' & their courses

Chef Andreas....

Foie gras & macha terrine, sour plum spring roll, spicy miso
Rimapere "Baron Edmund de Rothschild" 2017, Sauvignon Blanc, Marlborough, New Zealand

Chef Jochen....

Velouté of Sturgeon, cilantro, smoked Trout ravioli
Beringer Private Reserve 2016, Chardonnay, Napa Valley, United States

Chef Sam....

"Potato in the woods", Quail, moss, morel, "soil", wild herbs
Etude Carneros 2014, Pinot Noir, Napa Valley, United States

Chef Tham....

Yuzu sherbet

Chef Hans....

Slow roasted Australian tenderloin, cauliflower 3 ways, truffle flavored oxtail jus
Gaja DOCG, 2014, Brunello di Montalcino, Italy

OR

**Poached Chilean sea bass, buttered Asian infused "Court Bouillon", root vegetable
Julienne**

Gaja DOCG, 2014, Brunello di Montalcino, Italy

Chef Paul....

Set goats cheese, beetroot gel, raspberry salt, iced yoghurt
Hetszolo Tokaji Aszu 5P, 2014, Puttonyos, Hungary

After Dinner Delights

Petit Fours, Chocolates, Coffee & Tea, refreshing Tipples of note & sustenance