

JACOB JAN BOERMA

SUNDAY 25TH JANUARY 2015



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ENGLISH LOBSTER PREPARED ON 72°C WITH PERUGIAN SPICES,
SWEDISH TURNIP, SWEET AND SOUR RED BEETS, UGLI AND
JERUSALEM ARTICHOKE, VARIATIONS OF BEETROOT

Viognier, Tepusquet Vineyard, Santa Maria Valley, California, USA 2012

SCALLOPS WITH PUMPKIN, BEURRE NOISETTE, VADOUVAN AND CHICORY

Jasnières, Les Rosiers, Domaine de la Bellivière, Loire Valley, France 2011

GRILLED DOVER SOLE WITH LIGHTLY SMOKED POTATO,
CURED LEMON, CAVIAR AND JUS MADE OF DILL

Sauvignon Blanc, Shaw & Smith, Adelaide Hills, South Australia 2014

RAVIOLI OF RICOTTA WITH PARMESAN, BLACK TRUFFLE AND CHLOROPHYLL

Alvarinho Soalheiro, Primeras Vinhas, Antonio Esteves Ferreira, Vinho Verde, Portugal 2013

PIGEON WITH OLOROSO, PARSLEY ROOT, HAZELNUT AND 'POUDRE DU VOYAGE'

Bourgogne Rouge, Domaine Pierre Damoy, Burgundy, France 2010

SENSATION OF CLEMENTINE, YUZU AND COCONUT WITH
SEA BUCKTHORN AND CRISPY POPPY MERINGUE

Essensia, Orange Muscat, Andrew Quady, California, USA 2012

AMULET MADE OF CHOCOLATE WITH JASMINE, TROPICAL INFLUENCES,
FRESH FRUITS AND VITAMIN-C SORBET

Mourvèdre, Natural Sweet, Adoro, Western Cape, South Africa 2010

For their invaluable support our thanks go to this evening's sponsors



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