

Obsession

CLAUDE BOSI HIBISCUS

Monday 23rd January 2006

Louis Roederer, Brut Premier
Served with a selection of canapes

Oeuf Cocotte, Baked Potato Soup, Melilot Flower
Pinot Gris, Marlborough, South Island – Kim Crawford- New Zealand 2005
175ml Glass £7.50 Bottle £29.00

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Carpaccio of hand Dived Scottish Scallops and Black Radish,
Almond Oil and Black Truffle Vinaigrette
Auxey-Duresses, Blanc-Domaine, Compte Armand – France - 2002
125ml Glass £11.00 Bottle £63.50

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Monkfish Poached in Coffee and Cardamom,
Spiced Quince Puree
Chardonnay 'Wild Boy', Santa Barbara, California
Au Bon Climat - USA 2003
125ml Glass £ 7.50 Bottle £42.25

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Savoury Ice Cream of Foie Gras, Warm Emulsion of Brioche,
Balsamic Caramel
Chateau Partarrieu, Sauternes, Bordeaux - 2001
70cl Glass £4.45 Bottle £41.95

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Roast Mortimer Forest Venison,
Chervil Root Puree, Clementine Marmalade, Smoked Chocolate, Chicken Liver Parfait
Chateauneuf-du-pape,
Cuvee Etienne Gonnet, domain Font de Michelle, France 1996
175ml Glass £17.50 Bottle £68.95

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Pre-Desert

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Meadowsweet Panna Cotta,
Golden Delicious Puree, Cinnamon Shortbread
Chenin Blanc, Off the Rack – Plantagenet, Australia 2003
70cl Glass £4.75 Bottle £31.50

Glass Package £52.70 Bottle Package £277.15

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