

TUESDAY 21ST JANUARY 2014

ERIC CHAVOT

BRASSERIE CHAVOT, LONDON



SNAIL PERSILLADE
POTATO ESPUMA AND CAILLETTE

Pernand Vergelesses Blanc, 1er Cru Les Caradeux Domaine Chanson,
Cote de Beaune, Burgundy, France, 2011

125ml Glass **£16.35** Bottle **£95.00**



ASSIETTE DU BOUCHER
WITH BURNT SOURDOUGH

"Hildegard," Bien Nacido, Au Bon Climat, Santa Barbara, California, USA, 2010

125ml Glass **£15.70** Bottle **£91.00**



CURED MACKEREL
LEMON YOGHURT AND AIOLI POTATO SALAD

Sauvignon Blanc Reserve, Lawson's Dry Hills,
Marlborough, New Zealand, 2012

125ml Glass **£8.00** Bottle **£45.00**



PAN SEARED VENISON
HONEY GLAZED ROOTS, VEGETABLES, CASSIS JUS

Gran Malbec, Las Vidas Vineyard, Riglos, Mendoza - Tupungato Valle de Uco,
Cuyo Region, Argentina, 2010

175ml Glass **£18.25** Bottle **£71.50**



PISTACHIO AND CHOCOLATE POT DE CRÈME

Recioto Della Valpolicella Classico,
Giovanni Allegrini, Veneto, Italy, 2007

70ml Glass **£12.90** 50cl Bottle **£86.50**



Your Choice of Artisan Coffee or Tea From The Manor
Served with Chocolates and Seasonal Pastries



Glass Package **£71.20** Bottle Package **£389.00**

Hildon Still and Sparkling Mineral Water **£4.50**



THIS EVENING'S SPONSORS

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