



# The International Wine & Food Society

Founder: André L. Simon C.B.E.

## MENU

Appetiser – N/V Ernest Rapeneau Brut Rosé French Champagne

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**Chefs Amuse Bouche Selection**  
*by Grant Parker of The Royal Grill*

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### **First Course**

Trio of Organic Baby Beetroot Tarte Tatin,  
Baby Beetroot carpaccio drizzled with Rocket and Walnut Oil and  
Baby Beetroot Cuppachino  
*by Marcelle Roberts of Café 1999*

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2008 Nitida Sauvignon Blanc will accompany the above

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### **Second Course**

Tartar of Ocean Trout with Tomato Consommé  
*by Chris Black of Aubergine & Andreotti's*

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2003 Domaine Laroche Chablis Premier Cru Montmains will accompany the above

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### **Third Course**

Langoustine and Pigeon Breast  
served on a bed of Niçoise Risotto  
*by Andrew Draper of Harvey's Restaurant*

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1996 Hautes Côtes de Nuits Burgundy will accompany the above

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### **Fourth Course**

Dijon Blackened Beef Fillet, Shiitake Butter,  
Truffle infused Potato Mash with Fresh Asparagus and Truffle Red Wine Sauce  
*by Jacqui Cameron of Hartford House*

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1993 Chateau Pichon Baron will accompany the above

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### **Fifth Course**

Assiette Gourmande  
*by Grant Parker of The Royal Grill*

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Chateau de Roland Sauternes will accompany the above

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**Coffee, Truffles and Cognac Frapin**