



Confrérie de la Chaîne des Rôtisseurs

Menu

Saturday, 2nd of July 2011

Course 1

Salmon wrapped oysters with saffron infused tomato water
Sancerre, Les Celliers de Pauline, Eric Louis 2009



Course 2

Steamed snow fish on vegetable spaghetti with
Pan-fried baby calamari and black ink soup
The Broken Fishplate, d'Arenberg, Adelaide Hills, Sauvignon Blanc, Australia 2009



Course 3

Rock melon and avocado risotto with
Canadian lobster medallions
Viognier, Les Jamelles, Vins de Pays d'Ardeche, France 2009



Course 4

Sweet and sour onion sorbet



Course 5

Seared yellow fin tuna filet "rossini" with pan-fried foie gras, red wine-wild
mushroom reduction, truffle gnocchi and balsamic glazed shallots
Spy Valley, Marlborough, Pinot Noir, New Zealand 2007



Course 6

Roasted pigeon crostino with chicken liver, anchovies,
caper and sage ragout and baby spinach and pear salad
Chateau Teyssier, Grand Cru Classe, St. Emilion 2005



Course 7

Passion fruit soup with rocket salad, banana ice cream and yoghurt mousse
Vin Santo, Castello di Pomino, Marchesi di Frescobaldi 2006

Andy Hameder
Executive Chef

Christophe Gestin
Director of F&B