



New Year's Eve Menu

Amuse Bouche

Oysters poached in champagne

Albert Roux champagne, Grand Cru Blanc de Blancs, Lenoble

~

Sauté foie gras with honey roasted figs

Chateau Doisy-Vedrine, 2eme Cru Classe, Sauternes & Barsac 2002

~

Quenelle of pike, sauce Nantua

Pernand Vergelesse Blanc, Domaine Remi Rollin, Burgundy 2004

~

Fillet of buech beef with wild mushrooms and port wine sauce

Vondeling Erica Shiraz, Vondeling, Paarl, South Africa 2005

~

Vacherin

Pinot Blanc, Leon Beyer, Alsace 2006

~

Chef's Assiette of desserts

Muscat de Beaumes de Venise, Domaine de Fenouillet 2007

~

Coffee and pralines on dry ice

£95 per person