



Friday 28 January 2011 -Dinner - Chef Gerald Passedat

Magnum of Champagne Delamotte Blanc de Blancs Le-Mesnil-sur-Oger

Raw Tuna in Yellow Tomato and Pineapple Jelly, Orange Foam



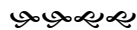
2008 Pavillon Blanc de Château Margaux Bordeaux

Cancale Oyster with Oscietra Caviar, Spinach, Lemon Emulsion



2005 Pavillon Blanc de Château Margaux Bordeaux

Grilled Wild Sea Bream Prepared after my Aunt Nia's Secret Recipe, Puff Rice



1995 Pavillon Blanc de Château Margaux Bordeaux

Steamed Wild Sea Bass Following Lucie Passedat's Secret Recipe



1996 Magnum of Champagne Delamotte Blanc de Blancs Le-Mesnil-sur-Oger

Steamed "Brittany" Lobster, Wrapped in Green and Yellow Mango
Ginger Clarified Consommé



1996 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

The White Vacherin, Sorbet Variation of Passion Fruit, Green Apple, Guava and
Strawberry with Pineapple Coulis on the Side