



Wednesday 26 January 2011 - Dinner - Chef Gilles Goujon

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

Poached Gillardeau Oyster, Rocket and Watercress Purée
Aquitaine Caviar Cream, "Cochonaille"

Carrus Egg with Melanosporum Truffle and Mushroom Purée
Warm Brioche and "Cappuccino" on the Side



1988 Pavillon Blanc de Château Margaux Bordeaux

Pan Fried Duck Foie Gras, Tart of Rhubarb and Ginger Bread, Meringue
Encircled by Strawberry and Balsamic Reduction



2005 Pavillon Blanc de Château Margaux Bordeaux

Filet of Red Mullet, Potato and Spring Onion Brandade, Saffron and Aioli Foam



1999 Château Margaux Premier Cru Classé Bordeaux

Roasted Back of Black Pig, Rind and Fat, Juice "Freginat" Style
Apples, Pears and Purple Potatoes, "Caillette d'Andouille"



1996 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Three Centuries of Chocolate, Guanaja Marquise, Raspberry
Violet Flower and Sichuan Cream