



Saturday 29 January 2011 - Gala Dinner - All Guest Chefs

World Premiere Magnum of Vintage 1999 Salon Blanc de Blancs Le-Mesnil-sur-Oger

Raffles Culinary Team
Amuse Bouche
Poached Brittany Lobster, Berries Civet Sauce



1988 Pavillon Blanc de Château Margaux Bordeaux

Philip Howard
Roasted Foie Gras with a Tarte Fine of Caramelized Endive
Burnt Orange and Sweet and Sour Glaze



1995 Pavillon Blanc de Château Margaux Bordeaux

Gerald Passedat
Steamed Wild Sea Bass Following Lucie Passedat's Secret Recipe



1985 Impériale of Château Margaux Premier Cru Classé Bordeaux

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



1988 Impériale of Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Raffles Culinary Team
Tropical Fruits and Orange Blossom Water Sorbet, Amarena Cherry Jelly

Roasted Pineapple in Vanilla, Thin Rum & Anise Jelly
Tropical Fruit Emulsion and Passion Fruit Lemongrass Sorbet