



Wednesday 27 January 2010 – Dinner – Chef Marc Haerberlin

Magnum of Champagne Billecart-Salmon Brut Réserve Mareuil-sur-Ay France

Brittany "Tourteau" Crab Cocktail and Sea Urchin Emulsion



1996 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Compression of Goose Liver

With Mango Chutney and Toasted Pistachio Brioche



2007 Olivier Leflaive Puligny Montrachet Burgundy France

Auberge de l'Ill Scottish Salmon Soufflé



Lobster Fricassée and Calf's Head with Barley



Magnum of 2001 Château La Conseillante Héritiers Nicolas Pomerol Bordeaux

Light Spiced Glazed French "Canette" Duck

With Sautéed Wild Mushrooms, Figs and Red Cabbage



Christmas Beer Glazed Citrus Fruits



1996 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Ice Vacherin from Marc Haerberlin's Grandmother