



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



Magnum of 2004 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

**Compression of Goose Liver
Mango Chutney and Toasted Pistachio Brioche**



2007 Olivier Lelaine Puligny Montrachet Burgundy France

Auberge de l'III 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
Sautéed Wild Mushrooms, Figs and Red Cabbage**



Christmas Beer Glazed Citrus Fruits



Magnum of 2004 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Ice Vacherin from Marc Haerberlin's Grandmother