



Friday 29 January 2010 – Lunch – Chef Shuzo Kishida

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

Sablé with Japanese Hokkaïdo Sea Urchin and Dill



“Périgord” Black Truffle and Leek Salad



2006 U de Château d'Yquem Bordeaux Supérieur

Brandade



2007 Clos de Los Siete Michel Rolland Mendoza Argentina

Roasted Guinea Fowl from “Racan” with Grilled Aubergines



Strawberry Vacherin with Rhubarb Jelly