

# **THE CULINARY ARTISTRY OF CHEF IVAN BREHAM WITH THE WINES OF THE OJAI VINEYARD**

Date : 1<sup>st</sup> March 2016, Tuesday  
Time : 7.00pm (Reception), 7.30pm (Dinner)  
Venue : Bacchanalia, 39 Hong Kong Street, Singapore 059678  
Dress Code : Smart Casual  
Price : \$158.40++ (Payment by HSBC)  
\$198.00++ (Other payment modes)

## **Menu**

Chef's Selection of Canapés

*Louis Roederer, Brut Premier*



Cauliflower Gratin  
Cauliflower, Aligot of White Truffle, Cheese, Herb Gremolata

*2011 McGinley Vineyard Sauvignon Blanc*



A Different Vegetable Salad  
Organic Cameron Highland Greens, Ponzu Veil, Seasonal Vegetables  
Banana Hearts, Banana Purée

*2012 Tatomer Kick-on Ranch Riesling*



Risotto Milanese  
Risotto Milanese, Aged Camaroli Rice, Iranian Saffron

*2008 Solomon Hills Chardonnay*



Beetroot  
Different Texture of Beetroot, Beetroot Cracker, Linseed, Beetroot Emulsion

*2012 Bien Nacido Pinot Noir*



Scallops  
Scallops, Borlotti Beans, Cacao, Caviar

*2007 Clos Pepe Pinot Noir*



Duck al Mattone  
Magret of Duck, Parsnip, White Chocolate Purée, Brussel Sprouts, Cranberries

*2010 Bien Nacido Syrah*



Chocolate and Grapefruit Tart  
Grapefruit, Bitter Chocolate Tart, Assam Tea Ice Cream

*Freshly Brewed Coffee or Tea*

\*Menu details accurate as at 14 February 2016 & subject to changes