

A GASTRONOMIC JOURNEY THROUGH EUROPE WITH THE WINES OF VIÑA ERRÁZURIZ

Date : 16th March 2016, Wednesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Ash & Elm, Level 1, InterContinental Singapore, 80 Middle Road,
Singapore 188966
Dress Code : Smart Casual
Price : \$89.60++ (Payment by HSBC)
\$112.00++ (Other payment modes)

Menu

Chef's Selection of Canapés

Louis Roederer, Brut Premier



Ash & Elm Platter

House-Cured Beef Pastrami, House-Smoked Pork Loin
Air-Dried Pork Belly, Cold-Roasted Beef
Presse de Foire Gras with Smoked Duck

2014 Errázuriz, Estate Chardonnay



Boston Lobster Bisque

Scented with Cognac, Lobster Medallion, Coral Cream

2013 Errázuriz, Wild Fermented Chardonnay



Tasmanian Salmon Fillet A La Plancha
Grapefruit Hollandaise, Mixed Vegetable

2014 Errázuriz, Max Reserva Sauvignon Blanc



Chargrilled Tenderloin

Hormone/Antibiotic-free Pasture-fed Australian Black Angus Beef, Natural Jus

Grandma's Mashed Potatoes
Sautéed Mixed Mushroom, Grilled Green Asparagus

2012 Errázuriz, Max Reserva Syrah
2012 Errázuriz, La Cumbre Syrah



Cheese Selection

Brie De Meaux, 24-Month Aged Comté, Taleggio

2012 Errázuriz, Don Maximiano Founder's Reserve



Yuzu-Citrus Combination
Lemon Sable Breton, Yuzu Curd, Mandarin Orange Reduction, Yuzu Sorbet

Freshly Brewed Coffee or Tea

*Menu details accurate as at 24 February 2016 & subject to changes