

# ***BEST SEASONAL PRODUCE WITH THE WINES OF DOURTHE***

Date : 2<sup>nd</sup> March 2016, Wednesday  
Time : 7.00pm (Reception), 7.30pm (Dinner)  
Venue : Lollapalooza, 1 Keong Saik Road, Singapore 089109  
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*

**ENCR**

Sea Urchin and Crab Tart

*2009 Château La Garde Blanc*

**ENCR**

Hokkaido Scallop Carpaccio with Cured Salmon Roe

*2013 Dourthe No 1 Blanc*

**ENCR**

Crispy Pig's Ear with Radicchio Rosso di Treviso

*2012 Dourthe No 1 Rouge*

**ENCR**

Lamb Shoulder Stew with Spring Vegetables

*2008 Dourthe Château Le Boscq*

*2010 Dourthe Château Belgrave*

**ENCR**

Chargrilled Black Onyx Ribeye with Potato Purée, Beer Braised Onions

*2008 Essence de Dourthe*

**ENCR**

Strawberry Galette with Yuzu Chantilly Cream

*Freshly Brewed Coffee or Tea*

\*Menu details accurate as at 16 February 2016 & subject to changes