



## Chaîne des Rôtisseurs

### Gala Dinner

#### Vin d'Honneur

*Louis Roederer Brut Premier NV*

Lobster and mango salad wrapped in rice paper  
Citrus pesto glazed swordfish, with ginger and pineapple aioli  
Chicken liver, roasted pepper and green peppercorn parfait  
Duck dim sum with plum sauce

#### DINNER

White king crab and avocado tian with gazpacho sauce and saffron grissino  
*Gruner Veltliner Kamptaler Terrassen, Brundlmayer 2007*

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Seared fillet of turbot with leeks, morel mushroom and autumn vegetable  
cannelloni  
*Bramito del Cervo, Umbria, Antinori 2007*

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Roasted tenderloin of beef, horseradish and herb crust,  
braised artichokes and fondant potatoes, Madera sauce  
*Charmes de Kirwan, Margaux 2004*

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Italian cheese selection  
*Peppoli, Chianti Classico, Antinori 2005*

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Mango and passion fruit parfait with orange sauce and sesame tuille  
*Moscato d'Asti, Prunotto NV*

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European blend coffee, teas and herbal infusions  
Petits fours