

**DISCOVERY EVENING**  
**SOIRÉE DÉCOUVERTE**



**11 - 12 September 2008**  
**7.45pm**

**£45.00 per person**  
**£10 per person deposit**

# Bordeaux

Thanks to the glory of its wines and the finesse of its cuisine, Bordeaux is one of the gastronomic capitals of France. The Gironde estuary and Arcachon lagoon provide fish and seafood, with an emphasis on dover sole, lamprey, eel, oysters, even sturgeons are bred for caviar. Pauillac lambs graze on salt marshes, Bazas beef has gained a worldwide reputation for fine flavoured, low fat and well marbled meat, often cooked on vine branches, and accompanied with the local cep mushrooms. The most famous local speciality has to be the *cannelé* cake. There is an impressive 57 appellations of wine in Bordeaux, surely that is due to the explosion of demand between 1157 and 1453, when the Aquitaine region was...English!

## LILLET

the aperitif from Bordeaux, combining wine and fruit liqueurs - amuses bouches

### DUO DE SOLES

an opportunity to compare Lemon and Dover sole face to face; a piece of fillet of each accompanied by a sauce with white Graves and fish stock

### COTE DE BOEUF BORDELAISE

ribs of beef cooked on the bone, then carved and served with the famous sauce featuring red wine, shallot, veal stock and bone marrow. served with potatoes finished in goose fat with cep mushroom and onion. haricot vert bundle

### DUO DE FROMAGES

Bordeaux is not known for cheese production. so these cheeses were picked for their match with the red wine: Soumaintrain (Champagne), Bleu des Causses (Aveyron), served with dried fruits

### CANNELÉ - PÊCHES RAFRAÎCHIES AU LOUPIAC

vanilla and rum flavoured individual *cannelé* cakes with a soft heart and caramelised crusty outside, served surrounded by peaches chilled and marinated in Loupiac wine syrup

### GRAVES BLANC - CHATEAU MOUTIN 2003

100% Sauvignon Blanc matured 4 months on the lees and vinified in oak casks. hay yellow colour, with notes of citrus and toast on the nose, round and fruity finish.

### MEDOC - CHATEAU LALANDE D'AUVION 1999

classic Medoc Cru Bourgeois with Cabernet Sauvignon and Merlot vinified in vat then aged 9 months in vat and 9 months in oak. tawny hued wine which reveals aromas of smoky bacon, caramel and leather.

### GRAVES - CHATEAU TREBIAC 2000

the estate is in a pine forest and this is a piney wine. 60% Merlot, 30% Cab Sauvignon, 10% Cab Franc that spend 18 months in old oak. just to show that bordeaux reds are similar, but so different from each other.

### LOUPIAC - CHATEAU DAUPHINÉ RONDILLON 1998

a labour of love. only the best Semillon(60%) Sauvignon and Muscadelle rotting grapes, late harvested by hand. 12 months in old French oak later...a sublime nectar of dried apricot and honey, an explosion of aromas in velvety texture. enjoy!

## CAFÉ

100% Arabica Espresso

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