

## **Domaine de Chevalier Wine Dinner Menu**

8<sup>th</sup> November, 2017

**one**

### **Salmon Three Ways**

raw - passion fruit | shaved leek

cured - champagne gel | dill

seared - grilled asparagus | smoke foam

**two**

### **French Pigeon Breast**

orange | conintreau | star anise | thyme | local greens

**three**

### **Pan Seared Sea Bass**

potato cubes | haricots verts | carrots | baby corns | tomato pink sauce

or

### **USDA Natural Black Angus Beef Rib-Eye Steak**

potato cubes | haricots verts | baby corns | caramelized onions

CWC gravy signature

**four**

### **Vanilla Panna Cotta**

chocolate crumbs | strawberry chutney

**five**

### **European Cheese Plate**

fig jam | dried fruit | grapes | crackers

\$800 per person