



WEIN & VIN

Your Specialist in German and French

Bordeaux 2000 Blind Tasting Dinner

Date: 31st Aug 2011 (Wed)

Time: 7.30pm for 8pm start

Venue: [The Tastings Room](#)

Price: **SGD 125** nett per person

Aperitif

Pierre Peters Cuvee de Reserve Grand Cru Blanc de Blancs MV (WA 92)

(Normal \$125, Dinner special price: \$100)

First Course

Prawn Cocktail Salad

Sous Vide prawn in cocktail dressing with poached pears,
fresh tomato, avocado slices and potatoes

Clos Floridene blanc 2009 (WA 90-92) (Normal: \$70, Dinner special: \$60)

2nd Course

Seared "Sous Vide" Salmon

Crispy salmon skin, lemon foam, horseradish and
orange scented braised fennel

Grand Mayne 2000 (WA 93) (Normal price: \$150)

Grand Pontet 2000 (WA 92) (Normal price: \$120)

Main Course

Beef Tenderloin

Served with smooth potato mash, sautéed mushroom with mustard cream
and truffle infused pan jus

OR

Confit of French Duck Leg

Served with smooth potato mash, grilled pear and
tangy orange sauce

Reserve de la Comtesse 2000 (WA 89)

Du Tertre 2000 (WA 91)

Desserts

Warm Banana Cake with Lemongrass Ginger Ice Cream

Served with caramelized banana

Doisy Daene 2006 (WA 93)

(Normal \$65 per half, Dinner special price: \$55 per half)