



Join us for an exquisite wine dinner featuring the finest selections from two prestigious DBR Lafite wineries: William Fevre and Chateau Duhart Milon. Indulge in the crisp elegance of William Fevre’s renowned Chablis white wines, celebrated for their purity and expression of terroir. Complementing these are the rich, sophisticated reds from Chateau Duhart Milon, offering a perfect balance of power and finesse.

This exclusive event promises a memorable evening of exceptional wines, gourmet cuisine, and delightful company. Don’t miss this unique opportunity to savor the best of both worlds in one unforgettable night.

Friday, May 23, 2025
7:00 P.M.

Menu by: Chef Jean Charles Dubois
&
Chef Vincent Yong

WINE DINNER

AMUSE-BOUCHE
Smoked Salmon Balik Gougère, French Caviar
Crispy Langoustine, Fresh Tarragon & Chive Green Emulsion

William Fèvre Chablis 2023

JELLY OF ROCK LOBSTER CONSOMMÉ
Chargrilled Cold Lobster Aioli Mayonnaise
Organic Avocado Mousse

William Fèvre Chablis 1er Cru “Montée de Tonnerre” 2020

SEMOLINA FUSILLI PASTA
Creamy Wild Crab Meat
Glazed White Seasonal Asparagus, Banana Shallot Pickle

William Fèvre Chablis Grand Cru “Bougros” 2019
William Fèvre Chablis Grand Cru “Les Clos” 2022

ROTISSERIE FRENCH GUINEAFOWL
Braised Endives with Truffle, Natural Jus

Château Duhart-Milon 2015
Château Duhart-Milon 2006

ROASTED APRICOT TARTLET
Olive Oil Rosemary Honey Ice Cream

Château Rieussec 2022

Menus are subject to change due to seasonality and product availability.
All prices are subject to 10% service charge and prevailing goods and services tax.