

# **3 Chef's Dinner at CUT** **9th April 2018**

## **Canapes**

*Henri Giraud "Esprit Nature", Champagne, France NV*

## **First Course: db Bistro & Oyster Bar**

### **Asparagus Variations**

Oscietra Caviar, Olio Verde

*Henri Giraud "Esprit Nature", Champagne, France NV*

## **Second Course: Cut**

### **Spring Vegetable Salad**

Shiro Miso Vinaigrette

*Laurenz V, Forbidden Gruner Veltliner, Austria 2015*

## **Third Course: Osteria Mozza**

### **English Peas**

Morel Mushrooms, Fava Beans, Culurgiones Pasta

*Alois Lageder, Pinot Noir, Südtirol-Alto Adige, Italy 2015*

## **Fourth Course: db Bistro & Oyster Bar**

### **Heirloom Beets**

Maine Lobster, Sorrel, Sauce Buerre Rouge

*George "Ceremonial Vineyard", Pinot Noir, Russian River Valley, USA 2014*

## **Fifth Course (Main): Cut**

### **Artichoke Barigould**

Grilled Brittany Turbot

*Famille Perrin "Les Chapouins", Châteauneuf-du-Pâpe, Vieilles Vignes, France 2006*

## **Sixth Course: Dessert**

### **Seasonal Dessert**

\$150 per person

\$225 per person including wine pairing

*Prices subjected to 10% Service Charge and 7% GST*