

BACCHUS

Symposium Burgundy Wine Experience Dinner Menu

24-Month Comté Gougère

Welcome Amuse Bouche from The Chef

Rye Cracker, Sea Urchin Tarama, Pentax, Sea Grapes

2012, Damien Hugot Blanc de Blanc Grand Cru from Jéroboam

Appetizer

(Select One)

French Veal Tartare & Cristal Caviar

Kabosu Lime, Lemon Confit, Dry Tomato, Munoz Olive Oil

2018, Guillemard-Clerc, Burgundy, Chardonnay

Or

63 Degrees Egg, Green Velouté & Black Summer Truffle

Green Cardamone, Shimeji, Green Chlorophyll Oil

2019, Sylvain Bzikot, Burgundy, Chardonnay

Main Course

(Select One)

Italian Veal Minion à "la Ficelle"

Ratte Purée, Cherry Wine Tomato, Morels

2019, Lafouge Magnum, Auxey-Duresses, Pinot Noir

Or

Nagoya Scallops Safran Risotto & Sea Urchin

Dry Iberico Ham, Green Asparagus

2019, Borgeot, Bouzeron les Tonnelles, Aligote

Dessert

(Select One)

70 % Dark Chocolate Nems & Sea Salt Caramel Sauce

2014, San Lorenzo a Bibbiano, Vin Santo del Chianti Classico, Malvasia & Trebbiano

Or

Japanese Strawberries & Kalamansi Sorbet

2019, Schloss Johannisberg, Rheingau, Riesling Spatlese

HK\$880 per person

Add HK\$400 for Extensive Wine Pairing

