

DISCOVERY  
EVENING

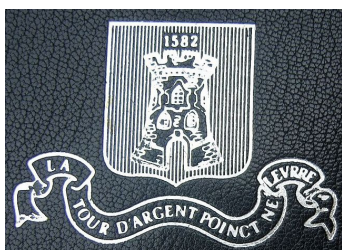
SOIRÉE  
DÉCOUVERTE



Restaurant Français

24, 30 September 2010  
1 October 2010  
7.45pm

£49 per person  
£10 per person deposit



Whilst researching a Paris theme we realised there is a place which sums up Paris dining: la Tour d'Argent. The tower made of shiny Champagne stone was part of the city's fortifications in Crusade times, and became a restaurant (the oldest in Paris) in 1582. La Tour d'Argent is written in France's gastronomic heritage, a house whose patrons demand that it resists culinary revolutions, a restaurant you can no longer give marks to, because it is beyond categorization. To dine at La Tour d'Argent is very pricey of course, but the set lunch is surprisingly affordable at €65 (+wine), with few choices and some ever present dishes: quenelle of pike starter and Challans duckling main. We will give you an idea of what this experience is like, despite the lack of view over the river Seine and

the back of Notre Dame de Paris, and without going to the extreme of presenting you with a memento card with the duckling number (The Queen, then Princess Elizabeth, had *canard* n°185,397 in 1948). The wines are chosen from the shortlist of suggested wines for the set lunch.

#### COCKTAIL DE PARIS

home made cocktail with Cognac, Grand Marnier and Sparkling Wine. blini with smoked salmon and chive cream, melon with smoked ham chiffonade

#### QUENELLE DE BROCHET "ANDRÉ TERRAIL"

soft quenelle of freshwater pike, poached in milk and finished in the oven, served with sauce André Terrail (slightly spicy lobster bisque sauce from the chef who officiated between 1910 and 1947)

#### CHABLIS - COLETTE GROS 2007

Classic Chablis with a clear light gold colour. In the mouth the wine is dry as apple-parings and steely. Well balanced with lively acidity, with notes of hazelnut and biscuits and lengthy finish.

#### CANARD DE CHALLANS FAÇON "TOUR D'ARGENT"

duck from Challans in the Vendée is known by top chefs as being the finest. the leg is cooked slowly until the flesh is soft and falls off the bone (*cuisse confite*), the breast is pan fried and served pink. served with redcurrant sauce, *pomme dauphine* dumplings and vegetables

#### BORDEAUX MÉDOC - CH LALANDE D'AUVION 1999

50% Cabernet Sauvignon and 50% Merlot make up this classic Bordeaux-Médoc from the estuary of Gironde. aged 10 months in French oak. fresh fruity aromas are associated with non aggressive tanins to provide an ensemble of maturity and balance.

#### DUO DE FROMAGES D'ÎLE DE FRANCE

duo of unpasteurised cheeses from the Ile de France region: Brie de Meaux Appellation d'Origine Controlée and "triple cream" Chantereine, served with mixed leaves

#### BOURGUEIL - DOMAINE DE LA CHEVALERIE 2007

Cabernet Franc from 25 year old vines in the Loire valley. a delightful fresh, yet intense, wine with a floral bouquet and flavours of raspberry and griottine cherries

#### FRAISIER AU PARFUM DE RHUBARBE

strawberry cake made with homemade sponge base and flavoured with rhubarb, served with peach ice cream

#### JURANÇON MOELLEUX - LAPEYRE 2008

late harvested Gros Manseng and Petit Manseng. rich and honeyed wine with notes of roasted pineapple. fresh and round in the mouth.

#### CAFÉ & MIGNARDISES

100% Arabica Espresso with mignardises

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