

DISCOVERY EVENING

SOIRÉE DÉCOUVERTE



8, 14 & 15 January 2010
7.45pm

£45.00 per person
£10 per person deposit

Savoie

The region of **Savoie** lies at the heart of the French Alps - the remnants of a kingdom that ruled much of this part of Europe for eight centuries, until the mid 1800s - and it is here that French mountain cooking thrives most vigorously. The raw materials are rich and varied; cheese and other dairy products; apples, pears, plums, and cherries; mountain berries and wild mushrooms; wild game; fresh fish from local lakes—not just trout but perch, pike, and the sublime omble-chevalier. At local restaurants skiers sip mulled wine before heading off to the table. *Fondue savoyarde* is the region's most famous dish, but hearty soups and stews, civets of game, veal with wild mushrooms, potato dishes like *reblochonnade* (also known as *tartiflette*) and glorious fruit tarts all appear on the Savoyard table as well. Historically during the long winter months the people of Chamonix subsisted on a diet of potatoes, cheese, onions and ham or pork. Today these same ingredients are still fundamental to the local cuisine.

Much of the terrain is too mountainous to cultivate vines and the Savoie vineyards tend to be widely dispersed. *Mondeuse*, an indigenous quality variety produces full-bodied reds with a peppery flavour and a slight bitterness, particularly in Arbin. Of the whites *Altesse* (also called *Roussette de Savoie*) is most notable. It is exotically perfumed with good crisp acidity and has a certain ageing potential. Frangy is the one of the best communes for Roussette de Savoie. The *Gringet* grape is grown in the village of Ayze.

APERITIF

Vin de Genièvre; fortified red wine infused with juniper berry - fritters of perch with sauce Tartare

CROÛTE AU BEAUFORT

Beaufort cheese and smoked mountain ham on a thick slice of rustic pain de campagne, melted in the oven, and served with mixed salad leaves.

SAVOIE - AYZE - DOMAINE BELLUARD 2008

Gringet grape, aromas of white flowers and jasmine, citrus-edged with a hint of white peach, jasmine and violet and a twist of aniseed to finish.

ESCALOPE DE VEAU AUX MORILLES

escalope of free range veal with creamy morel sauce, served with crozets (small pasta squares mixed with a good helping of mountain cheese) and Savoy cabbage with white wine

SAVOIE - 1E CRU FRANGY - DOMAINE LUPIN 2008

This Roussette grape from the best area has aromas of pear, gingerbread, spice and honey with a touch of nougat. Soft, mellow and off dry with excellent mouth-cleansing acidity.

TOMME DE SAVOIE ET REBLOCHON

the 2 classic cheeses from Savoie are united here: Tomme de Savoie and Reblochon, served with mixed leaves tossed in walnut dressing

SAVOIE - DOMAINE TIOLLIER 2008

typical red Mondeuse : pale colour, floral nose, with suggestions of cherry blossom and violet, notes of undergrowth, with elements of red fruits - medium bodied softness and vivacity

TARTE AUX MYRTILLES

Blueberry tartlets served with home made ice cream flavoured with green Chartreuse liqueur.

VAL D'AOSTE - CAVE DE MORGEX - VIN DE GLACE 2006

harvested after the first frosts at the foot of Mont Blanc on the Italian side. This nectar is rare and precious. Fermented in small oak barrels, this hay coloured wine is not very alcoholic, but rich in complex flavours of apricot, honey and caramel

CAFÉ

100% Arabica Espresso