

chef's menu
Robert Mondavi Wine Dinner
2nd & 3rd April 2010

FOIE GRAS

“lap mei” terrine, dikon jelly, black truffle

Robert Mondavi Winery, Fumé Blanc Reserve, To Kalon Vineyard, 2007

DAYBOAT SCALLOPS

sautéed, fennel puree, shaved fennel and citrus salad, blood orange beurre blanc

Robert Mondavi Winery, Chardonnay Reserve, Napa Valley, 2006

FROG LEG

lotus leaf salt, golden needle braised carrot, charred bamboo shoot

YAK AND MAC

“cheung fun”, yak cheese sauce

Robert Mondavi Winery, Pinot Noir Reserve, Carneros, Napa Valley, 2007

BIGEYE TUNA

au poivre, seared, long pepper, parsnip puree, wild mushrooms, red wine reduction

Robert Mondavi Winery, Cabernet Sauvignon Oakville District, Napa Valley, 2006

SWEET BREAD

oyster, lettuce

Robert Mondavi Winery, Cabernet Sauvignon Reserve, Napa Valley, 2006

CHALLANDAIS DUCK

preserved “kumquat”, longan, sticky rice

Robert Mondavi Winery, Cabernet Sauvignon Reserve, Napa Valley, 1999

LAMB

braised shoulder, panisse, roasted root vegetables, nicoise olive jus

Robert Mondavi Winery, Cabernet Sauvignon, To Kalon, 2001

BO CHEESE

STRAWBERRY SHORTCAKE

balsamic strawberries, tarragon ice cream

Robert Mondavi Winery, Moscato d’Oro, Napa Valley 2008

