

Loire Valley Menu

Saturday 19th October 2024

CANAPÉS

*Puff Pastry Berrichon, Truffle Mushrooms & Escargots
Napoleon Truffle Veal Tongue*

Sparkling Vouvray Brut Alexandre Monmousseau

PRÉ-APPETIZER

Lentils Emulsion, Black Truffle Slice

Vouvray «La serpette» 2020 Alexandre Monmousseau

CRAY FISH SALAD

Sauteed Mousseron, Water Cress Salad, Truffle Vinaigrette

Pouilly-Fumé «Arrêt Buffate» 2021 Domaine Tinel-Blondelet

PAN SEARED WILD CAUGHT PIKEPERCH

Baby leek, Bone Marrow, Beurre Blanc & Red Chinon Sauce

Cour Cheverny «Quatre Vin Onze» 2019 Philippe Loquineau

ROASTED RACAN SQUAB & CONFIT LEGS

Green Peas Purée, Sauteed Porcini Mushrooms, Confit Garlic & Onion Sauce

Chinon «Intégrale» Château de la Bonnelière - 2019 Marc Plouzeau

LOIRE VALLEY CHEESE PLATE

Saint Maure, Couronne de Tourraine & Quince Chutney

Côteaux du Layon «1896» 2018 Patrick Baudouin

VINEYARD TART

Confit Apple in Red Chinon, Almond Cream, Red Wine Marc Ice Cream
Sparkling Vouvray Demi-Sec Alexandre Monmousseau

PETITS FOURS

Stuffed Prunes, Almond tart

150 USD PER PERSON ++
INCLUDING WINE PAIRING



All prices are quoted in \$USD, Subject to 10%VAT & 15% service charge
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