

## 6TH AMBER WINTER DEGUSTATION menu

by richard ekkebus: culinary director

|                       |   |
|-----------------------|---|
|                       | canapés & amuse bouches   |
| sea urchin            | in a lobster jell-O with cauliflower, caviar<br>crispy seaweed waffles<br><i>2010 Marco de Bartoli 'Pietra Nera' Moscato di Alessandria, Sicily, Italy</i>                                |
| tasmanian salmon      | confit & smoked<br>avocado, horseradish & granny smith apple<br><i>NV Masumi 'Sanka' Junmai Daiginjo, Japan</i>   |
| red amadai            | fennel & orange confit, 'bottarga' grated new potatoes<br>'bouillabaisse' & manni olive oil emulsion<br><i>2009 Collovray &amp; Terrier Pouilly Fuissé V.V, Burgundy, France</i>          |
| duck foie gras        | roasted with granny smith apples, 'boudin noir'<br>white onions & mustard in a warm red cabbage coulis<br><i>2009 Maison Nicolas &amp; Perrin, Crozes-Hermitage, Rhône, France</i>        |
| kagoshima wagyu beef  | sirloin MS: A4, oven roasted<br>purée of 'forgotten' shallots<br><i>2008 Château de la Gardine, Châteauneuf-du-Pape, Rhône, France</i>  |
| french farmer cheeses | matured by bernard antony<br><i>1998 Niepoort Colheita, Douro, Portugal</i>   |
| clementines           | sorbet with florentine's & confit zest<br>a semi fredo inspired after 'calissons de provençe'<br><i>1990 Château Pierre Bise, Les Rayelles, Côteaux Du Layon "Rocheft", Loire, France</i> |
| abinao 85% chocolate  | soufflé with<br>cacao sorbet<br><i>2008 Chapoutier Banyuls, Roussillon, France</i>  |
| petits fours          | coffee ° tea ° infusion   |

8 courses at 1,688 per person  
paired with 8 wines, add 1,388 per person