



COMMANDERIE DE BORDEAUX



<i>Maitre</i>	Benoît Marcenac
<i>Chancelière</i>	Susie Stone
<i>Grand Argentier</i>	Michael Corry
<i>Vinothécaire</i>	Will Brunel-Morvan
<i>Director</i>	Jacqueline Lethbridge
<i>Director</i>	Chris Schultz
<i>Director</i>	Ian Cathro



BORDEAUX BLENDS DINNER

Scott Denning, who is the proud owner of **Lupino Modern Italian Bistro**, has been cooking for over 20 years and trained in some of the best restaurants in Europe and the UK, such as Le Gavroche and Pied-A-Terre in London. Scott spent many years abroad adding to his culinary repertoire, resulting in his food style being modern international with flavours of Italian, European and Asian cuisines. He has created a sensational menu this evening, matched with sensational Bordeaux Blends!



Canapés on arrival :
Chicken liver parfait & feijoa
Smoked kahawai rillettes
Pear & blue cheese tarte fine
Apéritif Louis Roque "Tchanqué"

Eye Fillet, smoked bone marrow jus, parsnip & churros

Château Chantalouette Pomerol 2018

Plateau de fromages Français
Château Kirwan "K de Kirwan" Margaux 2016

Trevally ceviche with grapefruit, pickles, mint & chilli
Château Couhins Pessac-Léognan Blanc 2014

Digestif de la région

Market fish with its crayfish bisque, fennel, potato & broad beans
Domaine de Chevalier Pessac-Léognan Rosé 2020

GLASSWARE SUPPLIER

Eisch
GERMANY