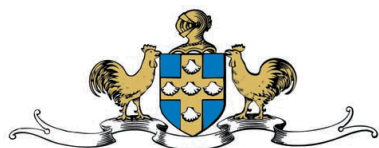




PRESENTS



DOMAINE LEFLAIVE

&



AT

*Blue*  
BY ERIC RIPERT™

11 JANUARY 2012 & 29 FEBRUARY 2012

*DELAMOTTE CHAMPAGNE BRUT LES-MESNIL-DU-OGER*

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**TRIO of HAMACHI**

TARTAR, GRAPEFRUIT, CHARRED LEMON AND ROSEMARY VINAIGRETTE  
SASHIMI, MANGO SALAD, MANGO JELLY  
SEARED TANDOORI, CUCUMBER RELISH, SPICED YOGURT

**CRAB**

SPICY MAYO "BRULEE" KING CRAB, HEART OF PALM, LIME

**PORK**

SLOW BRAISED NATURAL PORK BELLY, PUMPKIN PUREE, VEGETABLE  
ESCOVITCH, CIDER JUS

*ACCOMPANIED BY A FLIGHT OF*

*DOMAINE LEFLAIVE PULIGNY- MONTRACHET PREMIER CRU'S, 2002:  
LE CLAVAILLON, LES FOLATIÈRES, LES PUCELLES*

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**LAMB**

COLORADO LAMB, RATATOUILLE PUREE, PEPPER JAM, ONION, LAMB-  
ROSEMARY JUS

**BEEF**

SEARED PRIME TENDERLOIN, BUTTERED MASHED POTATOES, RED WINE  
PROVENCAL SAUCE

*ACCOMPANIED BY*

*CHATEAU LAFITE ROTHSCHILD 1ST CRU CLASSÉ, PAUILLAC, 1983 & 1988*

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**CHEESE**

CHEESE SELECTION WITH PLUM & CHERRY CONFIT  
*Maury 1937*

**PASSION FRUIT**

PASSION FRUIT MOUSSE, MANDARIN SORBET, CHERRY PEARLS MANDARIN-  
LAVANDER SAUCE  
*Vouvray, Domaine du Clos Naudin, 1990*