The International Wine & Food Society

Black Tie Dinner at Blue By Eric Ripert

Thursday 14th November 2019

***

Amuse Bouche

Smoked Oyster Cream, Cucumber Granité

Trimbach Riesling, Cuvée Frédéric Emile, 2008

Hamachi

Hamachi Tartar, Bok Choi, Yuzu Miso Vinaigrette

Puligny-Montrachet, Les Combettes, 2011, Vincent Girardin

Langoustine

Seared Langoustine, Foie Gras Crouton, Balsamic Mushroom Vinaigrette

Chassagne-Montrachet, 1er Cru Blend, 2008, Louis Jadot

Halibut

Baked Halibut, Chayote, Sweet Potato, Oxtail-Sherry Broth

Chambertin Grand Cru, 2007, Louis Jadot

Duck

Macaire Potato, Red Cabbage Purée, Blackberry Jus

Côte Rôtie, La Turque, 2002, E. Guigal

Passion Fruit

Tarte, Vanilla Crème Fraîche, Mango

Château Coutet, 2009, 1er Cru Barsac