

# Samui Fine Dining Festival

Friday March 16<sup>th</sup> 2012

## Gala Dinner

One

1 Claw - 10grms Avruga – 100 Micro herbs – 1000 Impressions  
*Stone Fish Brut Cuvee NV*

Two

Foie gras terrine with truffle gelee, candied pistachio,  
compressed green apple relish, organic garden herbs and toasted brioche.  
*Stone Fish Flying Finix, 2006*

Three

Assiette of Beetroot marinated wild Scottish salmon and poached lobster,  
baby cress and crunchy fennel salad, horseradish foam, lemon-scented oil.  
*Sauvignon Blanc Stone Fish Margaret River, 2011*

Four

Champagne two versions “air and ice”

Five

Lava stone char grilled grain fed NZ lamb mignon with saffron,  
olive, pepper and winter vegetable ragout, roast eggplant fondant-purple basil leaves.  
*Cabernet Sauvignon Stone Fish McLaren Vale, 2009*

Six

Rose & French vanilla poached pear with a decadent chocolate log,  
explosion of fresh foraged berries, painted red path and white chocolate ice cream.  
*Merlot Stone Fish McLaren Vale, 2009*