

# Constellation Wine Dinner

Hosted by Yohan Morel, Ambassador of French wines  
Sponsored by Gray Mackenzie & Partners

**When:** Friday 27<sup>th</sup> February, 2015 from 7:30 pm to 10:30 pm

**Where:** The Dining Room at the Royal Pavilion

**Price:** AED 450\* per person with wine pairing

## Starter

Oyster, Caviar and Foie gras  
Pan seared Foie gras, calvados glaze, pickled apple, celery root slaw,  
fresh chunked oyster & tomato espuma

 *Moulin de Gassac, AOC, Picpoul de Pinet*

Braised beef short ribs  
White bean puree, blistered cherry tomato onion confit,  
shaved black truffle, red wine jus

 *La Mazet du Levant, Moulin de Gassac, IGP, de l'Herault*

## Main Course

Organic Lamb rack  
Sun dried tomato crust, lamb ragout, wild mushroom risotto, and roquefort air

 *Pont de Gassac Rouge, IGP, de l'Herault*

## Dessert

Degustation of mignardises  
Crème brulee, candied orange & almond biscotti, tarte tatin & vanilla ice cream (N)

 *Bouquet des Dentelles, AOC Muscat de Beaume de Venise*

\*Price is subject to 10% service charge and 6% tourism fee

(N) contains nuts