



LA TABLE DU SOMMELIER

La Cave



In the typical atmosphere of La Cave restaurant, once a week, 10 lucky guests,
Don't miss 2010's first Table du Sommelier! this Friday January 8th.
will have the privilege to share the time of an exclusive diner **La Table du Sommelier** in *La Cave*.
Every week, Chef René will create a tasting menu, paired perfectly with the expertise of Christian our Head Wine Waiter.
You may not know each other yet..., but this all about the experience of **La Table du Sommelier**;
enjoying fine cuisine, exclusive wine, conviviality and creative memorable souvenirs.

Saumon sauvage d'Ecosse mariné au pavot et à la vodka au poivre tellycherry / Wild Scottish salmon marinated with poppy seeds and tellycherry pepper vodka
Château Smith Haut Lafitte 2000 / Pessac-Leognan

Potage d'artichaut et huitre, jambon basque croustillant / Artichoke and oysters soup, crispy basque ham
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Tarte fine, caviar d'aubergine et tombé de tomate, chèvre bucheron & roquette
Warm tart of eggplants and cherry tomatoes, Artisan goat cheese and arugula
Clos Henry Sauvignon Blanc 2007 - Marlborough

Pavé de thon, purée de céleri rave, crouton de foie gras, sauce Madère et truffe noir / Tuna steak, mashed celeriac, foie gras crouton, Madeira and black truffle sauce
Beaune 1^{er} Cru 2004 - Hospices de Beaune
Cuvée Maurice Drouhin.
Bought by La Samanna at the charity wine auction in November 2004 & 2005

Suprême de pintade, confit de poireaux et morilles, pomme de terre œil de perdrix & jus à la fleur d'Ibiscus
Supreme of guinea fowl, confit of leeks and morels, potato "eye of partridge" and juice of Ibiscus
Château Léoville Poyferré 1997 - St Julien - 2^{ème} Grand Cru Classé

Surprise du chef / Chef's surprise
Satinela Semi-Dulce 2007 - Marques de Caceres