

# BUVETTE

BISTRO & WINE BAR

## — GOÛT DE FRANCE —

— \$89 PER GUEST, \$129 WITH MATCHED WINES —  
*Bookings essential*

### CONFIT DUCK, TOASTED BRIOCHE, QUAIL EGG

*Piper-Heidsieck NV Brut  
(Reims)*

## — ENTRÉES —

**TWICE-BAKED COMTÉ SOUFFLE**  
*2015 Domaine Drouhin-Vaudon Chablis  
(Bourgogne)*

**PIG'S HEAD TERRINE, CELERY  
REMOULADE, SAUCE GRIBICHE**  
*2014 Chateau de Sancerre AOC  
(Loire Valley)*

## — MAINS —

**BOUILLABAISE**  
*Pan-fried snapper, squid, mussels, prawns,  
sauce rouille, toasted sourdough  
2015 Chateau de Sours Rosé (Bordeaux)*

**BEOUF TWO WAYS A LA  
"BOURGUIGNON"**  
*Slow-cooked and seared beef short ribs,  
crispy cheeks, traditional garnish  
2012 Petit Cantenac Saint-Emilion  
Grand Cru (Bordeaux)*

## — DESSERT —

**VACHERIN GLACÉ**  
*Local raspberries, poached rhubarb  
1998 Château de Fesles Bonnezeaux,  
Chenin Blanc  
(Loire Valley)*

**LOCAL & FRENCH CHEESE**  
*Bethmale (goat cheese),  
Brebirousse d'Argental, Cantal AOC  
Entre Deux, brie  
2012 Gigondas Lavau (Vin de la Vallée  
du Rhône)*