



**CHAPITRE WINTER GALA DINNER
SATURDAY 6TH DECEMBER 2008**

“CIOCCOLOSITÀ”

**PAN FRIED SEA SCALLOPS ON LEMONGRASS SKEWER
CREAMED POTATO WITH COCOA BEANS
SMOKED WHITE CHOCOLATE AND SAFFRON EMULSION**
2006 CLEMENS BUSCH "VOM ROTEN SCHIEFER" RIESLING, MOSEL

**FOIE GRAS PARFAIT WITH FIVE SPICES BISCUIT
MANIARI CHOCOLATE AND DRIED PANTELLERIA CAPERS
GREEN APPLE GELÉE**
2006 HUGEL "TRADITION" GEWÜRZTRAMINER, ALSACE

**HOME MADE DRIED PORCINI AND POTATO GNOCCHI ON PUMPKIN SAUCE
PARMESAN CHEESE AND GUANAJA CHOCOLATE TRUFFLE SHAVINGS**
2005 St. MICHAEL-EPPAN "SANCT-VALENTIN" PINOT NERO, ALTO ADIGE

**FIVE SPICES MARINATED VENISON
ON SMOKED CHESTNUT PURÉE AND GLAZED SALSIFY
100% CHOCOLATE AND AGED BALSAMIC VINEGAR JUS**
2004 ALLEGRIANI AMARONE DELLA VALPOLICELLA CLASSICO, VENETO

**HAZELNUT PRALINE COATED BLU DI BUFALA
QUINCE COMPOTE**
2003 VIN SANTO, CASTELLO DI AMA, TOSCANA

**CHOCOLATE SPHERE
JASMINE TEA GRANITÉ**
BODEGAS VALDESPINO PEDRO XIMENEZ EL CANDADO, SHERRY