



Winter Gala Dinner

Radisson Blu Alcron – 5th December 2009 from 18.00

Amuse bouche

Tuna tartare and asparagus espuma

Jean Laurent Blanc de Blancs

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Cold appetiser

Marinated Norwegian langoustine carpaccio
with mango, papaya and a tequila & lime granite

Serge Dagueneau, Pouilly Fumé 2007

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Warm appetiser

Olive oil poached halibut with celeriac,
artichokes and smoked foie gras snow

Louis Jadot, Chablis Grand Cru Grenouilles 1998

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Entremet

Essence of organic carrots with oxtail ravioli

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Venison loin sous-vide in a pistachio crust with
roasted pumpkin purée and a cardamom infusion

Nicolas Potel, Aloxe Corton 2000

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Gratinated crottin de chavignol with truffle honey
scented pear purée and seasoned beetroot

Paul Jaboulet Aîné, Cornas 1998

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Alcron's sweet temptation

Château Rayne Vigneau 1995

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Coffee

