

# Lexus Young Chef of the Year 2008

Champagne Dinner

Vogue Entertaining & Travel

Join us on Tuesday 22nd of July 2008

6:30 pm for 7:00pm

## Degustazione

A glass of 1999 Pol Roger Blanc de Blanc on arrival with canapes

**Uno**  
**Ravioli con Aragosta**  
pasta dumplings filled with champagne lobster, shaved abalone & lobster brodo  
*NV Ayala Zero Dosage*

**Due**  
**Piccione Arrostito**  
pigeon breasts seared medium rare with soft parmesan polenta,  
cured pork cheek pancetta & confit pigeon legs  
*NV Drapier Carte d'Or*

**Tre**  
**Filletto di Manzo**  
roasted Angus fillet, truffled pea puree, sweatbreads & W.A. truffle  
*2000 Philipponnat Cuvee 1522*

**Quattro**  
**Formaggi**  
A selection of two imported Italian cheeses served with condiments:  
*NV Egly Ouriet Les Vignes de Vignay 1er Cru*

**Cinque**  
**Soffiatto al Mandarino con un Fettino di Cioccolato**  
chocolate & mandarin tart, mandarin soufflé and goats milk sorbetto  
*2002 Louis Roederer Cristal*

5 Courses with canapes and Champagne wine upon arrival  
\$185 pp all inclusive

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