



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

Wine Dinner

SAMPLE MENU

ON ARRIVAL

Chef's Selection of Canapés
Billecart-Salmon Brut Reserve NV

FIRST COURSE

Fraser Island Spanner Crab
Corn custard, grapefruit, avocado
Bouchard Saint Romain Blanc 2020
Bouchard Beaune du Chateau Blanc 1er Cru 2020

SECOND COURSE

Rock Lobster Raviolo
Citrus beurre Blanc, celeriac, honeydew melon,
Aquna Murray cod caviar
Bouchard Meursault Les Clous 2019
Bouchard Meursault Porsusot 1er Cru 2019

THIRD COURSE

Murray Gold Cod
Sea urchin + vermouth velouté, saffron potato,
brown beech mushroom
Bouchard Puligny Montrachet "Les Chalmaux 1er Cru 2020
Bouchard Corton Charlemagne Grand Cru 2021

FOURTH COURSE

Pumpkin
Chestnut, vintage cheddar pithivier pie, porcini
Bouchard Beaune du Chateau Rouge 1er Cru 2019
Bouchard Clos de la Mousse 1er Cru 2020

FIFTH COURSE

Gippsland Pheasant
Pickled black berry, apricot + beetroot, roasted baby parsnip
Bouchard l'Enfant Jesus 2020
Bouchard Le Corton Grand Cru 2019

SIXTH COURSE

Oak Buffalo Blue
Figs mustard, walnut, muscatel, artisan cracker
Fonseca Guimaraens 2012

THE
RESERVE
Cellar

@thereservecellar

Emporium
HOTELS