



LE PONT DE LA TOUR

"Vintages & Villages" Burgundy Wine dinner

Menu

Starter

Marinated salmon and Cornish crab, citrus dressing and cured cucumber.

2011 Vosne-Romanée "Champs-Perdrix"

2nd course

Ravioli of wild mushroom, jerusalem artichoke puree autumn truffles.

2012 Fixin "Crais de Chêne"

Main course

Fillet of beef, braised cheek red wine sauce.

2012 Gevrey Chambertin Vieilles Vignes

Dessert

Pear and anise parfait, fig financier.

2009 Morey-Saint-Denis 1er Cru Clos Baulet

£ 65.00 per person