



Event Name: Paul Jaboulet Aine Cotes du Rhone Wine Dinner
Date: Friday, 8th March 2019
Time: 7:00pm
Venue: party room, mezza9
Price: SGD 128++ per person (Club at the Hyatt member and friends)
SGD 148++ per person

PASS AROUND

Squid & chorizo croquettes, smoked paprika aioli

1st COURSE

cured yellowtail kingfish pancetta, finger lime, nasturtium, mizuna

Cotes du Rhone Parallele 45 Blanc 2017

2nd COURSE

whipped goats cheese, apple, pistachio, purple basil, upland cress, lime dressing

Condrieu Les Cassines 2016

3rd COURSE

roasted venison shoulder, beetroot, rhubarb, truffle, piedmont hazelnut vinaigrette

Crozes Hermitage Les Jalets Rouge 2016

4th COURSE

braised beef short rib, lardons, celeriac, cipollini onions, pickled carrot, peanut crumb, szechuan salt

Chateauneuf du Pape Les Cedres 2015

DESSERT

spiced chocolate parfait, hazelnut praline, burnt orange syrup, mandarin sherbet, lemon balm

Muscat de Beaume de Venise Le Chant des Griolles 2014