

Le French May, 2008

Du 1^{er} au 31 mai

Toast de rillettes de canard

Duck « rillettes » on toasts

\$35 (2 pcs)

Huîtres Castaing Druart 3 façons :

- en tartare en fine gelée et caviar d'Aquitaine - au naturel – a l'armagnac & espuma de foie gras -

Oyster 3 ways:

- Tartar in fine jelly & Aquitaine caviar – natural – with Armagnac and foie gras espuma –

\$380

Le foie gras, la saucisse de Toulouse, le boudin Landais, et le Chorizo

Foie gras, Toulouse sausage, black pudding & chorizo

\$185

Epaule d'agneau de lait "Axuria" confite à l'ai vert nouveau et pommes nouvelles

Slow cooked « Axuria » milk fed baby lamb shoulder with young green garlic & new potato

\$275

Poulet Basquaise au jambon sec

Farm chicken cooked with onion, bell pepper, tomato, cured ham, white wine & Espelette chili

\$170

L'assiette de fromage: Ossau-Iraty, Bleu de Basques, Chabriou

Cheese platter with Ossau-Iraty, Bleu des Basques & Chabriou

\$120

Cannelé Bordelais

Traditional cake from Bordeaux served with Sauternes toffee sauce & vanilla ice-cream

\$ 65



Les Vins

L'Esprit de Chevalier Blanc, Pessac Leognan, Bordeaux, 2003

\$555 (750ml)

70% Sauvignon Blanc & 30% Sémillon

Second wine of Domaine de Chevalier Blanc, this wine is elaborated from younger vines and vats that does not have the characteristic of the "Grand Vin".

This is a typical Bordeaux white, dry, fruity, offering the sauvignon blanc characteristic of gooseberry, with notes of vanilla coming from the new oak, the aging on the "lies" gives it extra depth and complexity while the Semillon offers a touch of honey aromas and gives the wine its body. Domaine de Chevalier is one of the greatest whites of Bordeaux

Les Remparts, Sauternes, Bordeaux, 2003

\$250 (375ml)

70% Sauvignon Blanc & 30% Sémillon

Thanks to the river Ciron that provides the autumn mist helping in the development of the botrytis, the region of Sauternes offers some of the best Dessert wine in the world, with amazing flavours and complexity of honey, dry fruits, and vanilla. The wine of Sauternes have great body too and a very long lingering aftertaste. Les Remparts offer a good example of what Sauternes is all about.

Château Cap de Faugères, Côtes de Castillon, Bordeaux, 2001

\$560

50% merlot, 38% Cabernet Franc, 12% cabernet Sauvignon

A heady concoction of jammy black fruits, melted licorice, chocolate, and espresso roast is followed by a layered wine with considerable opulence, excellent purity, and a heady, chewy, plump finish. Drink it over the next 5-7 years. It is a sleeper of the vintage.