

# ONE80° FRENCH

★ *Degustation Dinner* ★



**Friday, 27th July 2018 | \$160 per person including wine matches**

**TO START**

Canapés  
Tartiflette  
Gougères

**1ST COURSE**

Velouté Dubarry (cauliflower)  
Freshly baked baguette

**2ND COURSE**

Pâté De Foie De Volaille (Chicken liver foie gras parfait)  
Wine match – Guigal Côtes du Rhône Rouge

**3RD COURSE**

Saint Jacques (Scallop)  
Wine match – Domaine William Fèvre Petit Chablis

**4TH COURSE**

Magret De Canard (Duck)  
Wine Match – Bourgogne Chanson Pinot Noir

Sorbet  
Le Trou Normand

**5TH COURSE**

Selle D'agneau Rôtie (Lamb saddle)  
Ratatouille  
Wine match – Paul Jaboulet Syrah

**6TH COURSE**

Selection of French Cheeses  
Wine Match- Hugel Gentil

**7TH COURSE**

Petits fours  
Paris Brest  
Macaron, Madeleine

*\*Sample Menu only Subject to change.*