



Center Cut Steak House, The Ritz-Carlton, DIFC presents

**CHAÎNE DES RÔTISSEURS FESTIVE DINNER**

*15th December 2014*

## Menu

Saku tuna • togarashi cream • avocado • wasabi • horseradish • de kuyper strawberry

*Fallegro Favorita, Gagliardo, Italy*

Foie gras • corn • port chantilly • torchon • seared • poached apple

*Riesling, Dr. Loosen, Germany*

Lobster • coral cream • veal sweet bread • mango • cointreau dressing • atsina

*Bodega Norton Torrontes, Mendoza, Argentina*

Prime tenderloin • shallot • zucchini flower • chervil root • smoked pumpkin • wine sauce

*E. Guigal Côte-Rôtie, Rhône, France*

Cheese sphere • taleggio cheese • truffle honey

*'Paulin' Dolcetto d'Alba, Gagliardo, Italy*

Mont blanc • caramelized hazelnut financier • vanilla mascarpone cream • meringue • chestnuts

*De Bortoli Noble One, Riverina, Australia*

Petit fours

*Coffee, tea and herbal infusions*

*Maitre d, Ahmed Qasim • Chef de Cuisine, Muhannad Al Ateem • Sommelier, Lindsay Trivers*

