

**GRAND CHAPITRE  
OF**

**Chaîne des Rôtisseurs**  
**UNITED ARAB EMIRATES**



**ENTHRONIZATION  
&  
GALA DINNER**

**AL FALAK BALLROOM, BURJ AL ARAB**  
**SATURDAY, 18<sup>TH</sup> APRIL 2015**

**KLAUS TRISCHLER**  
Maître de Cérémonie

**ANTHONY McHALE**  
General Manager  
**MAXIME LUVARA**  
Executive Chef  
**DIMITAR DIMITROV**  
Head Sommelier  
**RAVI PINTO**  
Director of Service

*"Executive Chef Maxime Luvara and his  
brigade are happy to propose the below menu  
for your culinary enjoyment"*

**Le Foie Gras de Vendée**

**Foie Gras Terrine "Au Naturel"**

Duck Leg Confit Roulade, Spiced Pear Chutney  
Fruits of the Forest Jelly

*Dr. Loosen Erdener Treppchen 'Kabinett'  
Riesling 2012 Mosel, Germany*

**Les Asperges et Morilles**

**Les Landes Green Asparagus Velouté**

Stewed Morels with Vin Jaune, Crispy Ceccina  
Poached Quail Egg

*Lucien Crochet 'Le Chêne' Sancerre 2011  
Loire Valley, France*

**Le Bar de Ligne**

**Seared Sea Bass on the Plancha**

Filled Aubergine and Barigoule Artichoke  
Pickled Sauce Vierge

*Bouchard Père et Fils Meursault 2011  
Burgundy, France*

**Le Veau de Lait**

**Veal Medallions**

Orange Flavoured Roasted Endive  
Truffle Macaroni and Sweetbread  
Light Veal jus

*Château Bernadotte 2008  
Haut-Medoc, Bordeaux, France*

**La Pomme Golden**

**Burj al Arab Apple Tatin**

*Domaine de Coyeux Muscat 2007  
Beaume-de-Venise Rhône Valley, France*