

*Annual food & wine
pairing event*

14/05/2012 - Hosted by Malcolm John & Silvia Garatti of O.W. Loeb.

5 Courses to include Food and Wine pairing,

£50 pp Payable in advance Arrival 7pm for 7.30pm sit down.



Menu

Velouté of wild garlic, shaved truffles & parmesan tuile
2008 Pinot's D'Alsace "Metiss", Domaine Bott Geyl (Alsace)

Cornish crab, Carpaccio of asparagus, avruga Caviar
2010 Sauvignon Blanc/Semillon, Domaine de Ricaud (Entre-deux-Mers, Bordeaux)

Fillet of Cornish plaice, cauliflower purée, artichoke fritter, almond milk
2010 Saumur Blanc ` Les Bessières `, La Cave de Saumur

Shoulder of new season lamb, pea gnocchi, broad beans and sauce vierge
2010 Corbières "Cuvée Tradition" Chateau la Condamine

Bergamot pannacotta, new season rhubarb, pistachio tuille
2010 Muscat de Beaumes de Venise, Domaine de la Pigeade



Le Cassoulet ✿

tell your friends!

18 Selsdon Road, South Croydon, London CR2 6PA www.lecassoulet.co.uk

E: info@lecassoulet.co.uk Tel: 020 8633 1818 Fax: 020 8633 1815