



**LE GAVROCHE** 



EXECUTIVE CHEF LONDON NIRO  
OCTOBER 8 2013

**WINE MENU**

Blue Mountain Brut

2009 Le G de Château Guiraud

2011 CedarCreek Ehrenfelser

2009 Byron Pinot Noir

2007 St. Clement Progeny Cabernet Sauvignon

2005 Château Liot

**TASTING MENU**

RECEPTION

BROWN BUTTER PEAR GAZPACHO

QUALICUM BAY SCALLOP, HERB MOUSSE

SQUID INK CRACKER, SMOKED SALMON TARTARE, SMOKED CAVIAR

BRAISED LEEK TERRINE, PARSLEY FOAM

DUCK SKIN CRISPS, DUCK CONFIT, WATER CRESS MOUSSE, DUCK CONSOMMÉ NOODLE

RABBIT CHOP, RABBIT DEMI, CARROT PUREÉ, GARLIC SCAPES

VENISON HERB CRUSTED, BROCCOLI, BRUSSELS SPROUTS, POTATO PAVÉ

SAVOURY SORBET

BLUE CHEESE DESSERT