

THURSDAY 31st JANUARY 2019

580€

2008 - Dom Pérignon

2017 - Condrieu - Domaine Faury

NM - Saké Alain Ducasse - Junmai
Domaine Nakamura

2017 - Bellet - Le Clos - Clos Saint-Vincent

2012 - Chateauneuf-du-Pape - Piedlong
Domaine du Vieux Télégraphe

2004 - Rivesaltes - Domaine Gardies

Marinated sea scallops, bergamot
and delicate seaweed consommé

By Jean-Philippe Blondet, Alain Ducasse at the Dorchester

Carrots, turnips and abalone

By Kei Kojima, Beige Tokyo

Mediterranean sea bass with fennel
and citrus fruits from Mentonnais

By Dominique Lory, Le Louis XV

Saddle of venison, lardo di Colonnata and juniper,
peppered sauce

By Jocelyn Herland, le Meurice Alain Ducasse

All about pistachio!

By Cédric Grolet, le Meurice Alain Ducasse

Delicacies