



GOLF CALVIA

**Gourmet Dinner with Wine Pairing:
Bordeaux
23rd of November 2024**

Sea and Land Duo:
Oyster and escargot au gratin

Terrine of foie gras,
brioche and apple-mango chutney

Duck consommé, duck ravioli and vegetables

Grilled monkfish fillet,
cauliflower purée, artichokes and champagne sauce

Beef tenderloin "Rossini,"
gratin potatoes and truffle sauce

Yuzu crème brûlée,
coconut ice cream and red berries

French wines:

Lafite 1989
Haut Brion 1995
Mouton Rothschild 1995
Latour 1996
Leoville Las Cases 1996
Margaux 1999

Figeax 2000
Cos d'Estournel 2003
Le Gay 2005
Tertre Routeboeuf 2014
2013 Chevalier Blanc
2005 Climens