



## VISTA

# A BREATH OF THE FLAVORS OF BORDEAUX

THURSDAY, MAY 15

Inspired by exceptional ingredients from the "terroir" of Bordeaux, the chefs at Lily of the Valley have created a very special dinner that marries traditional flavors with touches of modernity. Dishes and wines from the Bordeaux region come together in perfect harmony, ready to delight your taste buds as you

### GRILLED WHITE ASPARAGUS, SAMPHIRE CONDIMENT AND TOASTED PISTACHIOS - €33

*White wine : 2019, Château Peyrat, AOC Pessac-Léognan - €15*

### GENTLY COOKED PORTION OF TURBOT, PIG'S TROTTER CROQUETTE, POACHED OYSTERS, MUSHROOMS, AND A RICH, THYME-INFUSED GRAVY - €64

*Red wine : 2000, Château Dugay, AOC Saint-Emilion, €25*

### FILLET OF BEEF WITH FOIE GRAS, CARROTS, SMOKED POTATOE, AND BORDELAISE SAUCE - €72

*Red wine : 2000, Château Cantemerle, AOC Haut-Médoc - €35*

### CHERRIES JUBILEE, ALMOND COOKIE, VANILLA AND SAFFRON ICE-CREAM - €25

*White wine : 1998, Château de Fargues, AOC Sauternes, €20*

Food & wine pairing menu - €232

Menu - €142 excluding beverage

Wines - 90€

Hôtel Lily of the Valley

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