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# LOUIS JADOT

Burgundy Wine Dinner with Sigfried Pic  
*Thursday 27 September 2018 – 6:30pm*

Canapes + 4 Courses + 9 Wines (100mls of each) = **\$250pp**

## Canapes

Semi-cured Pacific Reef **cobia** | taramasalata  
Citrus cured NZ Ora King **salmon** | squid-ink crisp | salmon roe  
Pithivier of braised **rabbit** leg & Brezain smoked cheese  
2014 Louis Jadot Chablis 1er Cru 'Les Fourchaumes'

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Miso-baked Patagonian **toothfish**  
pan-fried rice noodle | leeks | miso-beurre blanc

2015 Louis Jadot Meursault 1er Cru 'Les Genevrières'  
2015 Louis Jadot Puligny Montrachet 1er Cru 'Les Referts'

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**Mushroom** wonton-tortellini,  
Spring peas | truffle-porcini sauce.

2015 Louis Jadot Pommard 1er Cru 'Les Rugiens'  
2015 Louis Jadot Gevrey Chambertin 1er Cru 'les Cazetiers'

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## Mystery Wine

Twice-cooked **duck** breast,  
beetroot | kale | hoisin sauce

2015 Louis Jadot Corton Greves Grand Cru  
2015 Louis Jadot Clos Vougeot Grand Cru

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Baked **Le Conquerant** Petit Camembert  
[125gms - Pays d'Auge, Normandy - cow's milk - Age: 6-8 weeks]  
toasted brioche | pickles

2012 Louis Jadot Chambolle Musigny 1er Cru 'Les Feusselottes'

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