



## Dinner Menu

美酒美食協會 晚宴  
15 Feb. 2014  
20 Guests

JACQUESSON Cuvee N737 NV

Braised Abalone Salad with Citrus Jelly  
燉煮鮑魚，香柚凍，芝麻葉沙拉  
Kongsgaard Chardonnay 2006

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Seared Scallop, Broccoli Puree, Saffron Sauce  
手捕鮮貝，花椰菜泥，番紅花汁  
Peter Michael Chardonnay La Carriere 2009

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Assorted Seafood and Tomato Soup " Bouillabaisse " Style  
地中海蕃茄海鮮湯

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Oven-roasted Quail, Basil Rice Pasta, Meat Jus  
爐烤鸕鶿，蘿勒米型麵，風乾鳳梨  
Pahlmeyer Red Proprietary 2009

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Home-made Sherbet  
安東特製沙碧

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Pan-fried Rib Eye with Taro Puree and Syrah Salt  
嫩煎美國肋眼、芋頭地瓜泥、葡萄酒鹽  
JONATA El Desafio de Jonata C.S. 2008

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Raspberry Ba Ba Run  
甜蜜愛戀覆盆子芭芭

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Freshly Brewed Coffee or Tea  
咖啡或茶