

Château Latour in The Krug Room at The Dorchester

Monday 5th September and Wednesday 2nd November



The Krug Room is without doubt one of the most exciting dining rooms in London. Located within the hotel's master kitchens, it is the original 'chef's table' and was first opened in the 1940's. Renovated in 2003, it is now a sleek, stylish and contemporary space with a wall of opaque glass that becomes transparent at the flick of a switch. Diners descend into one of London's largest kitchens and can marvel at the spectacle of watching some of The Dorchester's 100 chefs at work from the comfort of a private dining room.

The Krug Room can seat up to twelve guests on deep-red leather chairs around a specially commissioned glass table while they enjoy this superb dinner. The Hotel's Executive Chef, Henry Brosi, has designed a very special menu for us to compliment the fine and rare wines which are from our Chairman's private cellar and which he is very generously providing at his historic cost.

We will start the evening with champagne and canapés which will be served outside the Krug Room in the kitchen whilst we watch the chefs at work.

We shall be holding this superb event on two evenings, as the Krug Room only seats 12 people.

Please indicate which of these dates is your preferred choice and if you are able to make both dates, please state order of preference.

To help you spread the cost of this event, we are happy to take a post-dated cheque for 5th September.

Our menu for this superb event is as follows:

Dorchester's cold deluxe canapés and truffle brioche
Moutard Prestige Rose Champagne

Poached langoustine with caviar and prawn shortbread, cider nage

Sole bon femme with spiny lobster. Meuniere butter

*2008 Alsace Riesling 'Schoenbourg';
Grand Cru Domaine Dopff au Moulin*

Saddle of Casterbridge Cotswold lamb with its own lasagne, Autumn truffles

1976 Chateau Gruaud Larose

1976 Chateau Latour

Orange and grapefruit jelly with passion fruit sorbet and espuma

Valrhona chocolate mousse with chocolate sorbet and espuma, quinoa crumb

1995 Maury, Domaine de la Coume du Roy, Banyuls

Colster Basset stilton with poached pear and fig confit, honey and nut bread

Delaforce 20 year Old Tawny Port

Coffee & Tea

Chocolate Bar and Candy

Venue:	The Krug Room, The Dorchester, Park Lane
Nearest Tube:	Hyde Park Corner or Marble Arch
Mobility Rating:	Total lift access to kitchens
Time:	7.00pm
Dress:	Black Tie
Price p/person:	£175.00 Members and 1 guest only
Organiser:	Jeffrey Benson Tel: 020 8673 4439 e-mail: jeffrey.benson@iwfs.co.uk