



Clos de l'Élu Winemaker Dinner with Thomas Carsin

20 March 2018, 7pm

Canapés

2011 Crémant de Loire <<L'Albatros>>

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Buri Himono | uni beurre blanc, marinated beansprouts

2012 Anjou Blanc <<Ephata>>

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Primrose Farms Pork Jowl | yaki onigiri, ume sambal

2012 Vin De France <<Espérance>>

2014 Vin De France <<Espérance>>

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Mandagery Creek Venison | meatloaf, yuzu mole verde

2012 Anjou Rouge <<Magellan>>

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Mixed Grain Pudding | raspberry coconut sauce, matcha

2015 Coteaux du Layon Chaume 1er Cru

175 nett

Tickets available at:

<https://www.analoguwinermerchant.com/products/clos-de-lelu-dinner-at-morsels>

or contact Morsels +65 6266 3822 / email reservations@morsels.com.sg