



CHATEAU MALESCOT-ST- EXUPÉRY  
WINE DINNER MENU  
2019

5-Course \$1,888

I

Rocket bavaroise, cuttlefish brunoise and smoked duck breast, grilled piquillos, red oxalis.

II

Bellino seasoned red mullet; butter beans and fregola.

III

Sweet curry flavoured Bresse poultry and foie gras ballotine;  
Spinach coulis, spring herbs.

IV

Slightly melted Tomme de Savoie on thin biscuit;  
Peach marmalade and ribot milk.

V

Pan-seared cherries in Luxardo, caramel ice cream.

Gariguet strawberry: jelly, fresh fruit, sorbet,  
vanilla flavoured whipped cream.

Wine Selection:

*Château Malescot-St- Exupéry 1975 (Magnum),  
Château Malescot-St-Exupéry Exupéry 2000 (Magnum),  
Château Malescot-St- Exupéry 2011,  
Château Malescot-St- Exupéry 2014.*