

BAR BOULUD
LONDON

Thursday 20th June 2019

Wine dinner

hosted by Jean-François Ott, Director of Domaines Ott

DOMAINES



CANAPÉS

By Ott Rosé 2018

AIOLI AUX FRUITS DE MER

Vegetable crudités, mussel & prawn, aioli, Grissini

Domaines Ott, Clod Mireille Rosé 2018

PATÉ DE LAPIN

Rabbit & pork terrine, sundried tomato and asparagus

Domaines Ott, Château Romassan, Bandol Rosé 2018

CABILLAUD

Olive oil-poached cod, white bean purée, chorizo Piquillo
peppers, micro leaf salad

Domaines Ott, Clos Mireille Blanc 2016

BANON DE PROVENCE

Smooth unpasteurised goat cheese
dipped in Eau de Vie and wrapped in chestnut leaves

Domaines Ott, Château Romassan, Bandol Rouge 2014

£95.00 (subject to 12.5% service charge)