

Culina
Quality Food & Beverage



RÉSONANCE



MORTON'S
THE STEAKHOUSE

BURGUNDY MEETS OREGON: A BOLD TASTING JOURNEY

THURSDAY, 26TH JUNE 2025
7PM ONWARDS

\$180++ /PERSON

Hosted by Singapore's First Master Sommelier,
Mathias Camilleri

Join us for an exclusive wine-pairing dinner curated by Master Sommelier Mathias Camilleri, featuring refined French and American wines from Louis Jadot and Résonance.

Indulge in a five-course culinary journey, from coffee-cured salmon to Wagyu shortrib, each dish harmoniously paired to elevate every nuance of flavour. Let Camilleri, Singapore's first Master Sommelier, guide you through this symphony of taste and terroir.



AMUSE BOUCHE

Louis Jadot, Chablis, Cellier du Valvan, Burgundy 2023

FIRST COURSE

In-house Coffee-Cured Salmon Fillet,
Pickled Red Onion, Caper, Whole Grain
Resonance, Chardonnay, Decouverte Vineyard, Dundee Hills, Oregon 2019

SECOND COURSE

Duck Confit
Chateau des Jacques, Moulin A Vent, Beaujolais 2021

THIRD COURSE

6oz Wagyu Shortrib, Sour Cream Mashed Potato, Red Cabbage
Louis Jadot, Celebration, Beaune 1er Cru, Burgundy 2018
Resonance, Pinot Noir, Yamhill Carlton, Oregon 2017

DESSERT

Flourless Chocolate Cake, Dark Cherry Coulis, Almond Brittle
Louis Jadot, Marc de Bourgogne, A La Mascotte NV