



En collaboration avec *Expo Vins & Gastronomie du Monde et le Festival Frye*  
In collaboration with the *World Wine & Food Expo and the Frye Festival*

## The Laura Calder Dinner

### ***Cocktail***

Beausoleil Oyster  
Secrets de Chai Muscadet

### ***Apple Chicken***

Natural fed, served with papyrus leek and organic mix green  
Secrets de Chai Chenin Blanc  
Aresti 'Reserva' Sauvignon Blanc

### ***Carpaccio***

Grass fed red Angus beef with baby arugula & fleur de sel  
Secrets de Chai Saumur Chamigny  
Secrets de Chai Chinon Rouge

### ***Beef tenderloin with rémoulade sauce***

Springbrook farm beef tenderloin, duck fat potatoes & thyme creamed tomatoes  
Chateau Mulin de Grenet Lussac/St. Emilion  
Chateau Haut-Pantey Haut-Medoc

### ***Digestif De La Maison***

### ***Mint Tea***

*NOTE: All menu items interpreted from Laura Calder recipes collection*  
*Thank you*