

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

**DINNER MENU**

Roux Smoked Salmon Blinis, Quails Egg and Caviar  
Domaine des Vieilles Pierres, Macon Vergisson 2015

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Turbot Poached in Red Wine with Bacon  
Maranges, La Fussiere, 1er Cru Blanc, Bachelet Monnot, 2017

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Kype Muir Duck Breast, Date Ketchup, Sauté Duck Liver, Cavolo Nero  
Savigny Les Beaune, Les Peuillets, 1er Cru, Chateau de Meursault, 2015

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Brie Stuffed with Truffle, Walnut and Fruit Loaf, Crackers  
Chateau Unang, La Source, Ventoux, 2016

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Dark Chocolate Tart, Blood Orange Confit, Ivory Ice Cream  
Coteaux du Layon, Chaume, Domaine des Forges, 2017

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Tea, Coffee and Petit Fours

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