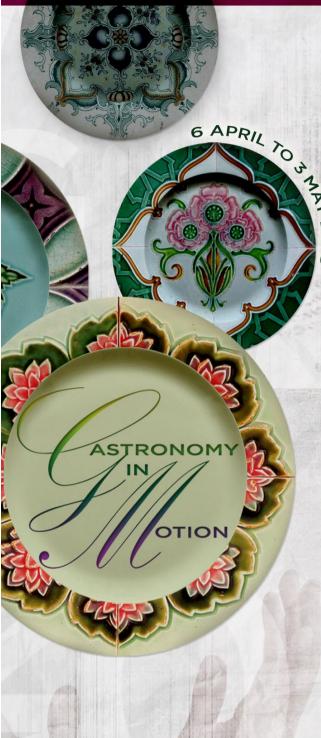
A CELEBRATION OF CULINARY DIVERSITY





WWW.WORLDGOURMETSUMMIT.COM

bacchanalia

gastronomy in motion - wgs sharing menu - dinner only to speak of the evolution of food without reference to its tradition and the origins of our gastronomical past is clearly detrimental to the development of our food culture. dishes that are born without parents never grow to reach their full potential, and disappear in time. in the attempt to create and promote food that gives continuity to our origins without having the same tradition crush its potential for innovation one eventually arrives at the word "relevance" - is this preparation, technique, flavour pairing still relevant? can it be made relevant? for this year's wgs theme, gastronomy in motion, we decided to

explore as a starting point traditional flavour combinations and cooking techniques that have made famous certain food cultures around the world. for us, gastronomy will continue to grow and reinvent itself as long as it keeps up with the demands of its present circumstances.

\$215++ for 2 guests - french onion soup

72hr caramelized onion broth, ricotta, rye crouton, guiness stout pickled onions, onion jam, crunchy & chewy cheddar

risotto milanese aged carnaroli rice, iranian saffron, black orange

scallop ceviche fermented coconut, black truffles, chives & virgin coconut cream

soused sardines charred spring onion puree, sweet corn tempura, chickpea emulsion, wild watercress

kibbeh nayeh & lamb saddle lamb loin "tartare", flatbread and crispy quinoa.

&

short saddle of lamb, local goat's milk yoghurt, sprouted mung beans, mint oil and okinawa spinach

steak rossini grilled petit tender, red wine & foie gras parfait emulsion, semidried celeriac & cauliflower mushroom

soda fizz

white chocolate & cherry tart morello cherry sorbet, amaretto jellies, crystalized white chocolate, almond jam, white chocolate ganache

chesntut & lime marshmallow

EPICUREAN DELIGHTS 14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

In Partnership With





Produced By

PETER KNIPP



Held In