



Culinary Masterclass Tasting Menu ft. Grill Ueli

Venue:

Huber's Butchery & Bistro

Date:

Wednesday, 29 March 2017

Time:

3:00pm – 5:00pm

Price:

\$108+ pp

Chef:



One of Switzerland's best kept secrets - the only event in this whole festival you'll get to learn the best tricks and tips from this World Barbecue Champion and taste his signature grills.

Chef Ueli has been crowned Swiss Champion 8 times, European Champion 4 times and World Champion 4 times.

PRE-LUNCHEON RECEPTION

saint louis blanc de blanc burgundy

MENU

CERVELAT SAUSAGE

with blue cheese cream sauce

RAW SALSICCIA SAUSAGE

&

COOKED VEAL SAUSAGE

2015 boschendal, 1685 chardonnay pinot noir

**

BEEF RIBEYE STEAK

**

ROASTED PORK LOIN

pork eye round stuffed with herb cheese, air dried meat & breadcrumbs

**

MINCED MEAT SKEWER

lamb, beef, pork

**

seasonal vegetables

polenta gratin

stuffed potatoes

2014 boschendal, lanoy cabernet sauvignon - merlot

**

PINEAPPLE CARPACCIO

with white wine sauce

**

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.



In Conjunction with



Produced By



Supported By



Held In



Platinum Gourmet Partner



Official Card

