



THE STRAND RESTAURANT

SINCE 1901



CREATION DE CHAMPIGNONS ET DE TRUFFE

It's autumn in France, a time bringing rain in the valleys and cooler temperatures, marking France's famed mushroom season. With many varieties of edible mushrooms available, each donning its own name, character, and taste, the champignons of France make an exciting ingredient for Chefs around the world to work with.

On 18th & 19th October, join Executive Chef Patrick Périé on a journey through the mushrooms and truffles of France in a five-course menu at The Strand Restaurant, sure to tantalise the palates.



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OCTOBER 18TH - 19TH, 2019

5-course Dinner \$49 | Wine Pairing Option \$40

MISE EN BOUCHE

PÂTÉ EN CROÛTE DE CÈPE ET FOIE GRAS À LA TRUFFE

Truffle, porcini mushroom and duck foie gras pate, white fungus salad, and shitake cracker

Baudouin Millet, Chablis AOC 2015

CAPPUCCINO DE CHAMPIGNONS À L'AIL CONFIT ET ÉCUME DE PERSIL FRAIS

Cream of mixed French mushroom soup with roasted garlic and fresh parsley foam

Baudouin Millet, Chablis AOC 2015

TIMBALE DE MÉLANGE FORESTIER ET COMPOTÉE DE TOMATE AUX HERBES MÉDITERRANÉENNES

Mixed wild mushroom parfait with Mediterranean herbs and tomato coulis

Prunotto, Dolcetto d'Alba DOC 2014

BOUDIN BLANC DE VOLAILLE AUX CHANTERELLES, RAVIOLE DE COURGETTE AU THYM

Chicken boudin with chanterelle mushrooms, ricotta, zucchini ravioli served with fresh thyme and walnut port sauce

Domaine des Remparts, Côtes d'Auxerre AOC 2014

MOUSSE DE MARACUJA ET DE CHOCOLAT A L'ALCOOL D'ORANGE

Passionfruit mousse, with chocolate and Grand Marnier

Aruma, Barons de Rothschild, Mendoza, Argentina 2016

MIGNARDISES

Mini Canelé

MENU PRICES SUBJECT TO 5% GOVERNMENT TAX AND 10% SERVICE CHARGE