



Château Chauvin Wine Dinner

Taking you on an authentic Bordeaux experience with **Château Chauvin** from **Saint-Émilion**. **Alibi** welcomes Guest Chef, **Nicolas Nguyen Van Hai**, Head Chef, **Le Chapon Fin**, Michelin-starred restaurant in Saint-Émilion, and Madame **Sylvie Cazes**, owner of Château Chauvin and Le Chapon Fin, in collaboration with Cordis, Hong Kong's Culinary Director **Paul McLoughlin**.

27 October 2016

Reception: 7:00pm

5 Course Dinner with 5 vintage of Château Chauvin: 7:30pm

RECEPTION



Cockle in a shallot and white wine broth

Cucumber jelly, dried black lemon whipped cream

Lallier Grand Cru, Grande Reserve NV

AMUSE-BOUCHE



Smoked eel, variation of textures of cauliflower

Château Chauvin, Grand Cru Classe, St Émilion 2012

ENTRÉE



Duck breast of the Landes

Corn mousse and smoked popcorn

Château Chauvin, Grand Cru Classe, St Émilion 2010

PLAT



Fillet of veal in a crust of pure sea salt

Preserved potato, thyme

Château Chauvin, Grand Cru Classe, St Émilion 2008

Château Chauvin, Grand Cru Classe, St Émilion 2005

FROMAGE



Ossau-Iraty

Black cherry jelly, espelette pepper coulis

Château Chauvin, Grand Cru Classe, St Émilion 2001

SWEET



Orange textures

Cracker, tapioca, spuma, basil

Served with your choice of freshly brewed coffee or tea

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for a chance to get featured!

Le
Chapon
Fin

CHATEAU
CHAUVIN

KERRY WINES