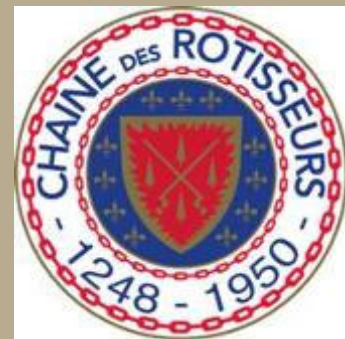


December 2011

# Chaîne Dinner Invitation

Confrérie de la Chaîne des Rôtisseurs  
ASSOCIATION MONDIALE DE GASTRONOMIE  
BAILLIAGE DE THAILANDE



*The Chaîne's next dinner is Tuesday the 20th of December 2011 at The Centara Grand Hotel - Executive Chef Paul Hoeps brings years of experience from Germany to Egypt, China to Australia. His extensive background in fine dining establishments range from classical dining rooms, Michelin Star restaurants, contemporary Australian and acclaimed Resorts. Over the last 20 years Chef Paul has worked for The Conrad Hotel, Hilton International, Sheraton and the Oberoi in the position of Executive Chef prior to joining the Centara Grand and Bangkok Convention Centre @ Central World.*

*The Menu tonight is one of the best Chaîne des Rôtisseurs Themes ever prepared -*

## **BACK TO THE ROOTS**

*Old fashioned baked Venison Pâté*

*Perigord Truffle Consommé with Goose Liver*

*Supreme of Pheasant Vintners Style*

*French Sweet breads with chanterelle mushrooms*

*Carving of Spit roasted whole milk-fed lamb*

*Saint Marcelin cheese, chicory lettuce dressed in walnut oil*

*Baked apple parcel on Bourbon vanilla sauce with  
White pepper Champagne ice cream*

### Payments and Reservations:

The Pacific Cigar Co., Ltd.  
2nd Floor, Alma Link Building  
25 Chidlom, Ploenchit Road  
Patumwan, Bangkok 10330

Contact: Chayanich (Ann) Lekachinabutr

Tel: (02) 655 -5029 Ext. 20 - Email: [chayanich@pacific-cigar.co.th](mailto:chayanich@pacific-cigar.co.th)

### General Information:

Mr. Dana Edward Caron  
Chancelier Thaïlande  
For information you can call anytime  
081 837-6855

For pictures of past events & for Dinner information:

Visit our web site: [www.chaine-thailand.com](http://www.chaine-thailand.com)



# la Chaîne des Rotisseurs



## ARRIVAL

*Bruno Paillard "Blanc de Blanc" Réserve Privée Grand Cru*

### MENU - BACK TO THE ROOTS

*Armoire de Nos Forêts, Delice de Chevreuil*

*Old fashioned baked Venison Pâté*

*Kientzheim Kaysersberg, Riesling Grand Cru 2008*

*Soupière Lyonnaise aux Truffes du Périgord Domino de Foie Gras*

*Périgord Truffle Consommé with Goose Liver*

*Chateau Tour Leognan Blanc, Pessac-Leognan, 2007*

*Faisan de nos Prairies Vignoble du Vent en Grappe*

*Supreme of Pheasant, Vintners Style*

*Farnese Edizione 2008*

*Escalope de Rjs de Veau Et C'est Plaisir des Sous-Bois*

*French Sweet breads with chanterelle mushrooms*

*Gaja Promis Ca Marcanda IGT2008*

*Agneau de Lait Rôti et ses Pommes Boulangère,*

*Petits Légumes au Four dans son Jus Naturel*

*Carving of Spit roasted whole milk-fed lamb*

*Boulangier potatoes, oven roasted vegetables, Natural Jus*

*Chateau Desmirail, 3me Grand Cru Classe, Margaux 2005*

*Saint Marcelin, Chicorée Frisée à l'huile de Noix*

*Saint Marcelin cheese, chicory lettuce dressed in walnut oil*

*Sogrape Vinhos, Malvasia Fina Codega, Port*

*Rabotte Grand Veneur à la Vanille Bourbon et sa Glace au Champagne aux éclats du Temps*

*Baked apple parcel on Bourbon vanilla sauce*

*White pepper Champagne ice cream*

*L'Etoile, Muscat Sec Cave Veuve, Languedoc-Roussillon 2009*

*Thé et Café*

*Chocolats et Mignardises*

*Freshly brewed Coffee and Tea*

*Chocolates and Mignardises*



# *la Chaîne des Rotisseurs at*



FIFTY **55** FIVE  
FINE STEAKS & WINE



*Old Fashioned  
Baked Venison  
Pâté*



*Perigord Truffle Consommé  
with Goose Liver*



*Supreme of Pheasant, Vintners Style*



*French Sweet  
breads with  
chanterelle  
mushrooms*



*Carving of Spit roasted whole  
milk-fed lamb  
Boulangier potatoes, oven roasted  
vegetables, Natural Jus*



*Baked apple parcel on  
Bourbon vanilla sauce  
White pepper Champagne ice cream*

# Gaja

One of our featured wines tonight is  
*Gaja Promis Ca Marcanda ITG 2008*

## **Wine maker's notes:**

Light garnet color. Bright and fruity with a jammy nose. A delightful wine that combines the elegance and suppleness of Merlot and Syrah with the austerity of Sangiovese. Balanced, almost musical, it's a pleasure to drink from an early age and also has an aging potential of 5-8 years.

## **Critical acclaim:**

"Bursting with pure, sweet blackberry, black cherry and spice flavors, this is not overoaked, offering a vibrant structure, with firm tannins on the finish and nice length. Merlot, Syrah and Sangiovese. Drink now through 2016"

**90 Points**

*Wine Spectator*

"Medium-deep red. Complex, scented nose offers redcurrant, plum, mint and oregano. Juicy, silky and sweet, with highly nuanced flavors of ripe yet fresh red and dark berries complicated by aromatic herbs and flowers. Not hugely dense but wonderfully expressive, showing lots of mouthwatering acidity on the long, fresh finish. Not the last word in complexity either, but so much fun to drink that I found it hard to put the glass down. This merits 90 points on its yummy factor alone."

**90 Points**

*International Wine Cellar*

