



MALCOLM GLUCK WINE DINNER

Wednesday 21st April 2010

Distinguished wine writer, Malcolm Gluck will read excerpts from his latest book, 'Chateaux Lafite 1953 and other stories' over a 4 course dinner with his chosen wines

Dinner:

Broad Bean and Mint Soup veal shin tortellini
Rivaner, Domaine Mathis Bastian, Luxembourg

Confit Organic Salmon warm spring vegetable salad, lobster butter sauce
Wild Boy, Chardonnay, Au Bon Climat, Santa Barbara

Label Anglais Chicken cep risotto, watercress, muscat grapes, cep relish
Nittnaus, Pinot Noir, Burgenland '04

Amedei Chocolate Tart jasmine tea jelly, blackberry sorbet, lemon thyme syrup
Monbazillac, Domaine de l' Ancienne Cure, South West France

£80 per head including wine, and a signed copy of his book

Head Chef: Shay cooper

Full pre-payment required on booking
A discretionary 12.5% service charge is added to your final bill

61-63 Petersham Road, Richmond-upon-Thames, TW10 6UT.
Tel: 0208 940 0902 www.thebingham.co.uk