



CHÂTEAU CHEVAL BLANC

Hélène Darroze AT
THE *Connaught*

INVITE YOU TO EXPERIENCE

An Exclusive Wine Dinner

GUIDED BY

PIERRE LURTON

Château Cheval Blanc Director

Tuesday 12th December 2023

at 7pm

Discover a bespoke 6-course menu, specially curated by 3-Michelin star chef Hélène Darroze and paired with great unrivalled vintages of Château Cheval Blanc.

SELECTION OF CANAPÉS
KRUG GRANDE CUVÉE, 169^{ÈME} ÉDITION BY MAGNUM

CAVIAR

*“Kristal” – Thousand Islets Lake
“txangurro”, brown and spider crabs, pink grapefruit, lampong pepper*
2019 LE PETIT CHEVAL BLANC BY MAGNUM

CHESTNUT

*Ardèche – France
black truffle from Périgord, guanciale, thyme, pheasant consommé*
2011 CHEVAL BLANC BY MAGNUM
2010 CHEVAL BLANC BY MAGNUM

VEAL SWEETBREAD

*Limousin – France
white truffle from Piedmont, cauliflower, Parmigiano Reggiano, toasted sourdough*
2009 CHEVAL BLANC BY MAGNUM
2006 CHEVAL BLANC BY MAGNUM

HARE PITHIVIER

*Berry – France
tardivo, quince, roasting jus*
2005 CHEVAL BLANC BY MAGNUM

SEASONAL BASQUE CHEESES

Beñat – Basque country
1996 CHEVAL BLANC BY DOUBLE MAGNUM

CITRUS FRUIT

panettone from Marchesi, orange blossom
1990 CHÂTEAU D'YQUEM

£1,950 per person

*The price is inclusive of VAT and service charge.
Accommodations at preferential rate available on request.*





RESERVE YOUR PLACE

PLEASE FOLLOW THE [LINK](#) AND SELECT "WINE DINNER".

WE REQUIRE A FULL NON-REFUNDABLE PRE-PAYMENT TO CONFIRM YOUR PLACE.

PLEASE NOTE THAT THE GIVEN CARD WILL BE CHARGED.
YOU WILL RECEIVE THE CONFIRMATION EMAIL AS SOON AS THE PAYMENT HAS BEEN PROCESSED.

PLEASE BE ASSURED THAT ALL INFORMATION COLLECTED FOR YOU WILL BE USED
ONLY FOR THE PURPOSES FOR WHICH IT WAS OBTAINED.

KINDLY CONFIRM THAT WE CAN USE YOUR DETAILS TO MAKE THE BOOKING DUE TO GDPR
REGULATIONS. FULL TERMS & CONDITIONS CAN BE FOUND [HERE](#).

PLEASE NOTIFY US IN ADVANCE OF YOUR SPECIFIC DIETARY REQUIREMENTS
TO ENSURE WE ARE ABLE TO PROVIDE ACCURATE INFORMATION AND ADVICE ON THE
INGREDIENTS AND ALLERGENS IN OUR DISHES.

OUR MENU IS HIGHLY SEASONAL AND THEREFORE SUBJECT TO CHANGE
DUE TO INGREDIENTS SUPPLY.

FOR MORE INFORMATION OR BOOKING ENQUIRIES. PLEASE CONTACT US ON
+44 (0)20 3147 7200 OR HELENEDARROZE@THE-CONNAUGHT.CO.UK