

# Chez Roux

## An Evening with Chef Michel Roux

03.10.24

*A glass of Taittinger Brut Réserve*

### Mrs Bradbrook's Welcome Sablé

*Past*

*Macallan Double Cask 12yo, Peach liquor, Mr. Black, Soda*



### Lobster Raviolo

VSOP Cognac, bisque, leek fondue

*Kit's Coty Bacchus*



### Roast Yorkshire Grouse

Macallan whiskey pickled damsons, bread sauce

Savoy cabbage, Game chips

*Cotes du Rhone Villages Shyrus*



### Roquefort

Port macerated figs, walnut and endive salad

*Blandy's Duke of Clarence Rich, Madeira, Portugal*



### Praline and Chocolate

Hazelnut dacquoise, caraïbe mousse,

Macallan ice cream

*Future*

*Macallan Sherry Oak 18, Oloroso sherry, Mandarin & Ginger,*

*Orange bitters*

THE  
MACALLAN

200  
YEARS YOUNG

