



Valentines day @ Podfood 2012

Degustation Menu – ONE HUNDRED | ONE HUNDRED AND FORTY w WINE

Amuse Bouché

Tasmanian oyster, eschallots, blackberry and red wine vinegar

Cognac cured salmon gravlax, beetroot sorbet, celeriac remoulade, fromage blanc,
wasabi cress

Confit leg and roasted breast of duck, fig, heirloom carrot, white onion

Slow cooked poussin, Boudin blanc, king brown, cabernet gel, mushroom

Pre dessert

Lemon mousse, citric sand, meringue, blackberries

Bittersweet dark chocolate tart, Valrhrona P125 crumbs, nougat, pistachio

Apres

Belcolade liquorice chocolate truffle

No BYO