

**AN EVENING OF CONTEMPORARY EUROPEAN CUISINE AT SOMMER
WITH WINES OF THE LOIRE AND BURGUNDY**

Date : 28 February 2023, Tuesday
Time : From 7pm
Venue : Sommer
The Sail @ Marina Bay,
2 Marina Boulevard, #01-02,
Singapore 018987
Price : \$249.60++ (Citi Prestige/ULTIMA cards) | \$265.20++ (Other Citi Credit Cards)
\$312.00++ (Other payment modes)
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Ankimo glazed in Dashi Jelly with Katsuobushi Cream and Salted Radish
Smoked Eel Rilette with Apple and Marigold
Jerusalem Artichoke Tartlet with Barley, Chicken Skin and Piedmont Hazelnut
36 Month Aged Comte Cheese Cornet with Perigord Black Truffle

2017 Domaine JA Ferret, Pouilly Fuisse, Mâconnais



Caramelised Onion Brioche Feuilletée with Shio Kombu Butter

2017 Domaine Rollin Pere et Fils Pernand Vergelesse, Les Cloux, Blanc



Aged Hamachi with Fennel, Shiso and N25 Kaluga Reserve

2018 Gitton Pere Et Fils Sancerre, Le Crilles, Blanc, Loire



Tara from Hokkaido with Young Ginger and Sauce Vin Jaune

2017 Domaine Du Clos Naudin Foreau, Vouvray, Sec, Loire



Loin of Venison from New Zealand with Caramelised Celeriac and Sauce
"Au Poivre"

2018 Domaine Jean-Michel Guillon Gevrey Chambertin 1er Cru, Champeaux



Dulcey De Leche with Espresso Cremeux and Araguani Chocolate Soufflé



Mignardises