



DISCIPLES ESCOFFIER INTERNATIONAL ASIA PACIFIC PRESIDENTS TEAM BONDING CHALLENGE

MENU BY SOUTH KOREA AND VIETNAM

A P P E T I S E R

*Salmon Confit and Tartare
Cauliflower Crust, Korean and Vietnamese Mayonnaise*

Bouchard Aine & Fils Chablis 2022
G de Guiraud 2019 en mangum

M A I N

*Stuffed Lamb Rack Korean and Vietnamese Style
Sweet Potato Mash, Napa Cabbage Roll
Natural Lamb Jus*

Chateau Lagrange 2015

D E S S E R T

*Cacao Ivory Chocolate Ganache, Chocolate Sable
Andros Coconut Whipping Cream, Strawberry Marmalade
Vietnamese Passion Sauce, Dragon Fruit*

Graham's 20 Year Old Tawny

