



Bordeaux Evening

In conjunction with Bordeaux Wine Council and Peter Osborne's Fine Wines.

Friday 14th October – £45.00 per guest (includes wine)

A fabulous opportunity to enjoy an exceptional menu by our Chef from Bordeaux, Jose Vega, & magnificent fine wines from the region, whilst learning from experts about Bordeaux wines.

Canapes

Provencale pissalaloui
bacon corn bread of bayonne

Amuse bouche
potage dubarry, truffle cream

2010 Chateau Lamonthe-Vincent
Intense Blanc, AC Bordeaux Blanc

Starter

Ballotine of foie gras des lands,
poulet pate noir, sauternes
honey and onion compote

2009 Chateau Maine-Gazin, AC Blaye

Main course

seared breast of duck
Confit leg, wilted greens, carrots
vichyoisse, grand marnier and
orange sauce

2007 Chateau de Parenchere Cuvee
Raphael, AC Bordeaux Superior

Dessert

Gateaux Phillippe Rothschild
griottines ice cream, raspberry sauce

2002 Chateau D'Arche, 2ieme Cru,
AC Sauternes

Cheese from the region

2006 Chateau de Parenchere
Classic red, AC Bordeaux

Service not included

Our dishes are prepared and cooked to order, please note that this may lead to slight delays.

We know that supporting our local community is important, so wherever possible we use the finest seasonal local ingredients

*A 10% service charge will be added to tables of 8 or more.



MASA RESTAURANT

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