

Gourmet Abu Dhabi 2010
Masterchef Heinz Winkler
Epicurean Promotions at Mezzaluna, Emirates Palace Abu Dhabi:
16 to 19 February 2010

Appetizers

AED

- Medallions of lobster** 230
basil jelly, white tomato mousse
- Mousse of duck liver** 130
spiced oranges, yoghurt
- Carpaccio of 'Blue Fin' tuna** 160
lime vinaigrette, courgette
- Roasted Bresse pigeon** 260
rocket salad, purple mustard, almonds

Entrees

- Ravioli of lobster** 260
Madeira sauce, perigord truffle
- Osietra imperial caviar** 520
Wild rice, chive sauce
- King crab** 180
tangerine mousse
- Pan fried scallops** 160
caper-raisin sauce

Main Course

- Filet of turbot and smoked eel** 280
wrapped in savoy cabbage, horseradish sauce
- Saddle of rabbit** 220
prunes, home-made noodles, balsamic vinegar
- Lamb with olive crust** 260
herb gravy
- Bresse pigeon en 'croute'** 200

Dessert

- Variation of pear 'Williams Christ'** 80
- Butter milk mousse** 60
kiwi sauce
- Parfait of Champagne** 70
mint sauce, raspberries
- Chocolate-creme brulee** 70
cape-gooseberry ice cream