

Welcome to the 3rd Annual France Food & Wine Festival! an event by Sommelier Selection Wednesdays and Thursdays of October



Travel the world, Three stars.

* Among any other standards, the listing of a wine on a MICHELIN star rated restaurant's wine menu surely applies as a reference.

* For the 3RD FRANCE FOOD & WINE FESTIVAL, we offer the Michelin star restaurants' listed wines to your palates

* During October, eight (8) dinners especially prepared by four of Manila's best chefs, will be the theater for exceptional French wines, those chosen by the sommeliers of the world's most famous tables.



THE GASTRONOMIC MAESTROS:



Chef Marc Aubry
JE SUIS GOURMAND **October 8 & 9**

Born in France' renowned Champagne, Chef Marc learned his trade at L'assiette Champenoise near Reims, Hotel du Grand Monarque in Chartres and the Hotel du Goyen in the Brittany region, all *Michelin* star restaurants. Across the Atlantic, Chef Marc works at no less than Auberge du Soleil in Napa, and in Toronto. He arrived in the Philippines in 1989 as chef of the Intercontinental Hotel's Prince Albert Rotisserie. Since 2003, at the kitchen of **Je Suis Gourmand**, Chef Marc proffers food amateurs a vast menu of traditional French food staples.

Chef Colin Mackay
SALA **October 15 & 16**

Restaurateur Colin Mackay, born in Glasgow, Scotland, completed his formal training in Culinary Arts at the Scottish Hotel School, and then developed his skills as a chef, and his passion for food, wine and hospitality through extensive travel and work experience around the world. After working as a private caterer in Hong Kong, Chef Colin came to the Philippines in 1996 and opened **Sala**, his first, modern, European restaurant and a benchmark for impeccable, relaxed dining and entertainment. Chef Colin now runs three high-standing restaurants in Manila, namely People's Palace, Sala, and Sala Bistro.



Chef Cyrille Soenen
RESTAURANT CIÇOU AT HOTEL CELESTE **October 22 & 23**

Amongst other famous Parisian restaurants, Chef Cyrille was chef de partie at the Ritz Hotel, Duc d'Enghien, Le Drouant, Le Grand Hotel Intercontinental, all *Michelin* star rated establishments. He first arrived in Manila as the chef of Prince Albert Rotisserie, before he became its executive chef, as well as both Crowne Plaza Galleria and Holiday Inn Galleria's. It is only this season that Chef Cyrille makes the leap and opens his own establishment in Manila, lending his own nickname "**CiÇou**" where his talent, together with French tradition and Asian influence are due to delight its gourmet following.

Chef Alain Rayé
LA RÉGALADE FRENCH BISTRO **October 29 & 30**

"Cooking is the happiness of my life. This is my art, my way of communicating, and my true passion." He began his culinary apprenticeship at the age of 15, gained his first *Michelin* star at only 24, and in 1992, came the second star. Regarded as the great among the greatest chefs by Jurgen Gothe of Nuvo Magazine in Canada, Chef Alain Rayé now brings his Vancouver restaurant standards to Manila with **La Régalade**, for traditional bistro food at its homiest.



Admission to the Festival dinners
are **Php 4,500.00** each.

Advanced reservation is recommended
as seating will be limited.

For inquiries and registration:
WENDY ASENJO 840.3816,
sommeliersselection@mac.com
•R.S.V.P. by 30th September

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JE SUIS GOURMAND

October 8 & 9

G/F Net One Center, Fort Bonifacio
Global City, Taguig



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TRIO OF DUCK FOIE GRAS TERRINE, PAN-FRIED DUCK FOIE GRAS
WRAPPED IN BACON AND SMOKED DUCK MAGRET
WITH MICRO ARUGULA AND TRUFFLE CREAM

Bergerac Sec, Vignoble des Verdots, Grand Vin 2005

[Southwest France • White • Chardonnay]

*Bernard Loiseau*** Helene Darroze** Alain Ducasse - New York*

POT-AU-FEU OF FRESH CHANTERELLES AND BONE MARROW

Côtes de Bourg, Château Falfas 2006

[Bordeaux • Red • Merlot, Cabernet]

*Taillevent** Le Meurice***

SLOW ROASTED VENISON RACK WITH RED WINE GLACÉ AND
CONFIT OF SHALLOTS, POTATO AND CELERIAC GALETTE

St Joseph, Domaine Chèze, Cuvée des Anages 2001

[Northern Rhône • Red • Syrah]

*Le Doyen** Paul Bocuse L'auberge di Pont de Collonges****

HOT CROTIN DE CHAVIGNOL IN PASTRY WITH BALSAMIC SYRUP CORDON

Pouilly Fumé, Domaine Redde, Cuvée Majorum 2002

[Loire Valley • White • Sauvignon Blanc]

*Alain Ducasse - Le Piazza Athénée*** Le Meurice***
Paul Bocuse L'auberge du Pont de Collonges****

FRESH MANGO AND MANGOSTEEN MILLE-FEUILLES
WITH FRESH RHUBARB ICE CREAM

Champagne Drappier, Rosé Brut - Val des Demoiselles

[Champagne • Rosé • Pinot Noir]

*L'assiette Champenoise** Michel Rostang***

COFFEE OR TEA WITH FRIANDISES



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SALA

October 15 & 16

Podium Level, Locsin Building,
6752 Ayala Avenue corner Makati Avenue,
Makati City



Chef Colin Mackay

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CANAPÉS OF CURED DUCK CARPACCIO WITH SHAVED FOIE GRAS

Champagne Drappier, Carte d'Or
[Champagne • White • Pinot Noir]

BLUE SWIMMER CRAB, WHITE SHRIMP AND POACHED
LEEK VINAIGRETTE WITH ROCKET AND DILL CRÈME FRAICHE

Sancerre, Domaine Vincent Pinard, Cuvée Flores 2006
[Loire Valley • White • Sauvignon Blanc]
Le Doyen, Le Cinq (four Season Georges V)

CRISPY SKINNED WHITE REEF FISH FILLET,
ROAST CELERIAC AND CHORIZO SCENTED PUY LENTILS

Pouilly Fumé, Domaine Redde, Cuvée Majorum 2002
[Loire Valley • White • Sauvignon Blanc]
*Alain Ducasse - Le Piazza Athénée*** Le Meurice***
Paul Bocuse L'auvergne du Pont de Collonges****

A RICH RABBIT AND ROSEMARY RAGOUT
WITH STRACCI PASTA, WALNUT AND ORANGE GREMOLATA

Côtes de Provence, Château de Roquefort, Rubrum Obscurum 2004
[Provence • Red • Grenache, Mourvèdre, Carignan]
*Le Petit Nice*** Hotel du Castelet***

ROAST DUTCH VEAL MEDALLION, SAGE AND PUMPKIN SFORMATO
AND TRUFFLED MUSHROOM JUS

Côtes de Bergerac, Vignoble des Verdots, Grand Vin 2005
[Southwest France • Red • Merlot, Cabernet Sauvignon]
*Le Ritz Paris** Helene Darozze***

NECTARINE, CARDAMOM AND PISTACHIO MERINGUE ROULADE

Champagne Drappier, Rosé Brut - Val des Demoiselles
[Champagne • Rosé • Pinot Noir]
*L'Assiette Champenoise** Michel Rostang***



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Restaurant *CiÇou*
AT HOTEL CELESTE

RESTAURANT CIÇOU
October 22 & 23

2 San Lorenzo Drive corner
Arnaiz Avenue, Makati City



Chef Cyrille Soenen

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AMUSE BOUCHE

Champagne Drappier, Carte d'Or

[Champagne • White • Pinot Noir, Chardonnay, Pinot Meunier]

DUCK LIVER COOKED IN MADIRAN RED WINE, CRISPY PAIN DE
CAMPAGNE, GINGER BREAD AND MARMALADE OF POMELOS

Viré Clessé, Domaine de la Bongran, Cuvée Tradition EJT 2003
[Bourgogne • White • Chardonnay]

*Pierre Gagnaire*** Le Petit Nice*** Paul Bocuse*** L'auberge de l'ill****

PRAWN BISQUE AND SEA URCHIN FLAN

ROASTED LOCAL SEA BASS, RED WINE AND LIME SAUCE,
OYSTERS AND GREEN CABBAGE RAVIOLI

Pouilly Fuissé, Domaine Robert-Denogent, Les Reisses 2005
[Bourgogne • White • Chardonnay]

*Georges Blanc****

VEAL RACK COOKED IN COCOTTE, GRATIN OF PASTA,
DUCK LIVER AND TRUFFLE, WILD MUSHROOM

Chinon, Domaine Bernard Baudry, Croix Boissée 2000
[Loire Valley • Red • Cabernet Franc]

*Taillevent** Michel Rostang***

SHAVINGS OF GOAT CHEESE, PEAR COOKED IN
SWEET WINE AND MINT SALAD

Beaujolais Villages, Domaine Lapalu, Le Rang du Merle 2006
[Beaujolais • Red • Gamay]

CHOCOLATE MILLES FEUILLES, GANACHE AND MOUSSE
Monbazillac, Domaine du Petit Paris, Cuvée Grains Nobles 1998
[Southwest France • Sweet • Sauvignon, Muscadelle, Semillon]

COFFEE OR TEA



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La Régalade
french bistro

LA RÉGALADE
October 29 & 30

820 A. Annaiz Avenue, Makati City



Chef Alain Rayé

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APERITIF

Champagne Drappier, Carte d'Or
[Champagne • White • Pinot Noir]

RYE KNODEL WITH MANILA CLAMS

Sancerre, Domaine Vincent Pinard, Cuvée Flores 2006
[Loire Valley • White • Sauvignon Blanc]
*Le Doyen*** Le Cinq (Four Seasons Georges V)***

ROASTED PRAWNS WITH PEARS AND TRUFFLES

Viré-Clessé, Domaine de la Bongran, Cuvée Tradition EJT 2003
[Bourgogne • White • Chardonnay]
*Pierre Gagnaire*** Le Petit Nice*** Paul Bocuse*** L'auberge de L'ill****

DUCK WITH SPICES, FRUITS AND VEGETABLES

Bandol, Domaine Tempier, Cuvée Classique 2006
[Provence • Red • Mourvèdre, Grenache, Cinsault, Carignan]
*Le Petit Nice****

CROTTIN DE CHAVIGNOL AND FOURMES D'AMBERT CHEESE
WITH SALAD POTATOES

Coteaux du Languedoc, Domaine Clavel, Copa Santa 2005
[Languedoc-Roussillon • Red • Syrah, Mourvèdre, Grenache]
*Carré des Feuillants***

GRAPEFRUIT JELLY WITH MONBAZILLAC

Monbazillac, Domaine du Petit Paris, Cuvée Grains Nobles 1998
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