



## **REX WHISTLER RESTAURANT AT TATE BRITAIN**

### **Late at Tate Tasting Dinner Menu**

**Friday 2 March 2007**

**Dinner at 7.30pm prompt**

Tate Catering invites you to indulge in a special seasonal menu using the finest ingredients available in March. The menu, designed by Executive Chef Sean Davies and Head Chef Richard Oxley, is complimented by outstanding wines selected by Tate Sommeliers Hamish Anderson and Jade Koch.

#### **MENU**

Cured venison with celeriac & beetroot remoulade

*Rully 1er Cru Clos du Chapitre 2004, Vincent Dureuil-Janthial, Burgundy, France*

Sea bass, monkfish and lemon sole bouillabaisse with rouille

*Château Galoupet Rosé 2005, Côtes de Provence, France*

Pan-fried tornado of veal with early spring vegetables and a morel jus

*Meursault 2002, Jean-Philippe Fichet, Burgundy, France*

Old Sussex with charcoal biscuits

*Suckfizzle Cabernt Sauvignon/Merlot 2002, Augusta, Margret River, Australia*

Poached Lancashire rhubarb with vanilla panna cotta

*Jurançon 2002, Domaine de Souch, France*

Tickets cost £60 per person and include all food, wines, water and service. Reservations should be made by calling **020 7887 8825**