



Château Haut-Brion & Château La Mission Haut-Brion Grand Cru Dinner

Join Mr. Guillaume Alexandre Marx, Director of Château Haut-Brion,
in a memorable six-course dinner featuring iconic Bordeaux wines
from the Haut-Brion estate.



PHP 18,888++

November 15, 2024 | 6:00 PM

For reservations, please call 8888-8888
or email restaurantevents@solaireresort.com



PER INIZIARE

Tartar di Wagyu

Australian wagyu, truffle dressing, slow-cooked egg

Chapelle de la Mission Haut-Brion, 2016

2nd wine of Château Mission Haut-Brion, Pessac-Léognan

ANTIPASTI

Funghi di Stagione

Seasonal mushrooms texture, sourdough, toasted hazelnut

Chapelle de la Mission Haut-Brion, 2016

2nd wine of Château Mission Haut-Brion, Pessac-Léognan

PASTA

Pasta Artigianale di Gragnano

Braised lamb ragout, candied tomato

Château Quintus, 2015

Saint-Emilion Grand Cru

SECONDI

Merluzzo

Duck liver emulsion, scallions

Château La Mission Haut-Brion, 2011

Crus Classé de Graves

BISTECCA DI MANZO

SDA Porterhouse

Whipped potato, parmesan spinach, black pepper jus

Château Haut-Brion, 2011

1er Grand Crus Classé, Pessac-Léognan

DOLCE

Vanilla gelato, mascarpone cream, cocoa powder

Clarendelle Amberwine, 202x

Domaine Clarence Dillon, Monbazillac