



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

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

**Friday 3 November 2006**

**Dinner at 7.30pm prompt**

Tate Catering presents a special menu to celebrate the finest ingredients of the season. 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.

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

### **NOVEMBER TASTING MENU**

Creamed Jerusalem artichoke soup with girolles and shaved black truffle  
*2005 Symphonia Pinot Grigio, King Valley, Victoria, Australia*

Seared sea bass with fennel puree and thyme beurre blanc  
*2002 Saumur Blanc Vieilles Vignes, Domaine Langlois Château, Loire Valley, France*

Saddle of lamb stuffed with roasted squash and foie gras with a rosemary jus  
*1998 Château Les Ormes de Pez, St-Estèphe, Bordeaux, France*

Baked Sharpham cheese with sour dough fingers  
*2004 St Véran Les Chailloux, Domaine des Deux Roches, Burgundy, France*

Chocolate & caramel with hazelnut Florentine  
*Taylors 20 year old Tawny Port, Douro Valley, Portugal*

Places for the November Tasting Dinner are available on a first come, first served basis. For more information on Late at Tate please visit [www.tate.org.uk/britain](http://www.tate.org.uk/britain)