



REX WHISTLER RESTAURANT AT TATE BRITAIN

Friday 6 October 2006

Late at Tate Tasting Dinner

Dinner at 7.30pm prompt

To celebrate feasting, Tate Catering is delighted to present a special Late at Tate Tasting Dinner. The five course menu, designed by Executive Chef Sean Davies and head Chef Richard Oxley, includes some of the season's finest produce.

To compliment the delicious menu, Tate's award-winning Sommelier Hamish Anderson and Sommelier to Tate Britain Jade Koch, have matched outstanding wines to each course.

Tickets cost £50 per person and include all food, wines and water

Reservations should be made by calling 020 7887 8825

REX WHISTLER TASTING MENU

Sautéed ceps & chestnut mushrooms on truffle brioche.

2005 Chignin, *Gilles Berlioz, Savoie, France*

Seared diver caught scallop with a lobster & pea shoot salad

2004 Meursault Lieu Interdit, *Verget, Côte Beaune, Burgundy, France*

Cassoulet of red leg partridge with treacle cured bacon, partridge sausage and kale

2003 Gigondas, *Domaine Raspail-Ay, Rhône Valley, France*

Gunstone and damson cheese

2000 Les Brulrières de Beychevelle, *Haut Médoc, Bordeaux, France*

Vanilla poached pear with Sauternes custard

2001 Château Liot, *Sauternes, Bordeaux, France*

Coffee

Tickets for the Tasting Dinner are available on a first come, first served basis