



REX WHISTLER RESTAURANT AT TATE BRITAIN
Late at Tate Tasting Dinner Menu
Friday 1 December 2006
Dinner at 7.30pm prompt

Tate Catering invites you to celebrate the season and indulge in a special menu using the finest ingredients available in December. 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

Leek & chanterelle mushroom tart with chestnut hollandaise
St Joseph 2003, *Domaine Bernard Gripa, Rhône Valley, France*

Cornish brill poached in red wine with buttered salsify
Givry Champs Lalot Vieilles Vignes 2002, *Michel Sarrazin, Burgundy, France*

Fillet of Oxfordshire beef Wellington with seared foie gras, horseradish rosti and a Madeira jus
Châteauneuf-du-Pape 2000, *Domaine Vieille Julienne, Southern Rhône, France*

Barkham blue cheese with a red grape compote
Grüner Veltliner Ice Wine, *Fischer, Österreich, Austria*

Assiette of seasonal desserts
Campbell's Classic Muscat, *Rutherglen, Victoria, Australia*

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