

ESQUINA

Amigos de Esquina Dinner
Celebrating Esquina's 5-year milestone with
5 guest Chefs over a series of 5 months

Wednesday, 26 April 2017
2 Seatings: 6PM and 8.30PM

Fifth Series Presented By
Chef & Co-owner Julien Royer of Odette and Chef Carlos Montobbio

Snacks

Sugar Snap Peas, Nori, Mint
Comté Sponge, Maple Vinegar, Walnut
By Odette

Zucchini Sphere, Mint Flower, Khuri Poire
Foie Gras Terrine, Leeks, Sherry Vinegar
By Esquina

Eric Rodez Grand Cru Brut Cuvée des Crayeres, NV

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BBQ Sardine

Tomato, Fennel, Filo Pastry
By Odette

Tsarskaya Oyster

Cauliflower, Smoked Eel, Topinambour, Caviar
By Esquina

Nadine Ferrand Mâcon Solutré-Pouilly, 2015

Trombetta Zucchini

Burrata, Basil, Olive Nicoise
By Odette

White Asparagus

Comté Whey, Corn, Lemon Balm
By Esquina

Matarromera (Barrel Fermented) Verdejo, 2014

The Egg

Smoked Potato, Chorizo Iberico, Meunière
By Odette

Grilled Sole & Allium

Onion "Doux The Cevennes", Spring Onion, Chive Oil, Garlic Flower
By Esquina

Guy Amiot Clos Saint Jean Rouge 1er Cru, 2013

Baby Lamb Axuria 'A La Basque'

Espelette Harissa, Eggplant, Confit Garlic
By Odette

Château Haut-Maurac, 2009

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Cucumber

Bay Leaf, Mint, Verbena
By Odette

Strawberry, Mannitol, Fines Herbes

"Plantation Pineapple" Rum Baba, Coconut Espuma, Mango
By Esquina

Rémy Martin XO

From the most sought after vineyards in the Cognac region - Grande Champagne and Petite Champagne, Rémy Martin presents the perfect expression of Fine Champagne opulence on the palate with mature flavours of juicy plums, candied oranges, with a hint of hazelnut and cinnamon.



\$188++ Per Person for Food Only

Wine Pairing Available at \$128++ Per Person
(\$98++ Per Person before 17th April)

IG: @esquinasg | #esquinasg

**For reservations, please call +65 6222 1616 or email us at info@esquina.com.sg.
Please note that credit card details are necessary for reservations.**