

'SOIREE TRUFFE NOIRE'

A night of black truffle at Four Seasons Hotel Hong Kong



Wednesday, 02 February 2011 – The diamond of the culinary world is in season and in celebration Chef Vincent Thierry, Jeremy Evrard and their teams will host an evening exclusively of black truffle indulgence, in the famed, 3-Michelin starred *Caprice*.

Throughout February and for as long as supply will allow, Caprice are showcasing a black truffle menu alongside the seasonal à la carte, to experience one of the world's greatest culinary delights. For one night only, on Monday 21st February, the menu will be entirely dedicated to black truffle with both a four-course, and eight-course degustation available.

Priced at HK\$1280 and HK\$2580 respectively, both menus include original dessert courses designed by Pastry Chef, Marike Van Beurden and offer an optional pairing of superb wines by Caprice Sommelier, Sebastian Allano. Present to discuss the wonders of black truffle will be Chef Thierry's supplier Christopher Poron of *Plantin* in France. Poron will be available at Caprice throughout the evening to engage guests with the fundamentals of this fine ingredient.

To book, call Caprice on (+852) 3196 8860 or email caprice.hkg@fourseasons.com.

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Notes to Editors:

Four-course Menu**

Corrèze Chestnut Velouté
Tricastin Black Truffle, Warm Foie Gras and
Gnocchis, Aged Vinegar Cappuccino

Confit Wild Salmon
Green Lentils Coulis and Black Truffle Cream

Capelin Pork Belly Périgord Black Truffle, Fondant
Cabbage, White Bean and Carrot Garbure

Piémont Hazelnut Dacquoise
Black Truffle, Light Nut Cream, Jivara Chocolate,
Kafir Lime and Caramelia Foam

\$1,280 per person

HK\$1,980 per person with wine pairings
Subject to 10% service charge

Eight-course Menu**

Périgord Black Truffle Tart, Brittany Artichoke and
Aged Parmesan Chiboust

Crispy Cannelloni, Ratte Potato Mousse and
Périgord Black Truffle

Bresse Chicken Consommé, Duck Foie Gras Ravioli
and Périgord Black Truffle

Langoustine Fricassée, Wild Watercress Custard,
Green Lentils and Black Truffle

Milk-Fed Veal, Young Spinach Leaves, Chiogga
Beetroot and Black Truffle in Madeira Sauce

Truffled Cheeses

Sandalwood Crème Brûlée, Fresh Cherries,
Griottes Sorbet and Black Truffle

Equator Chocolate, Cocoa Bean, Black Truffle,
Bergamot Lemon Sorbet

HK\$2,580 per person

HK\$3,980 per person with wine pairings
Subject to 10% Service Charge

** Please note that the menu is subject to change at Chef Thierry's discretion, dependent upon availability of quality products at the time of event.

For further information, please contact:

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