



The  
Greyhound

## Secret Supper Club

### Notes from Le Répertoire de la Cuisine Friday 13<sup>th</sup> September 2024

*An evening devoted to the most classic of French cuisine with recipes from Auguste Escoffier, paired with Rhone Valley Wines from one of France's finest wine makers, Cuilleron*

#### **Sole Véronique**

*(Poached fillet of lemon sole, Vermouth, tarragon, grapes)*

*Viognier Les Vignes d'à Côté, Yves Cuilleron*

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#### **Mille-feuille parfait de foie de volaille, cornichons**

*(Chicken liver parfait, mille-feuille, pickles)*

*2022 Syrah Les Vignes d'a Cote, Yves Cuilleron*

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#### **Gigot d'agneau navarin**

*(Grilled lamb leg steak, navarin)*

*2021 Saint-Joseph Rouge Les Pierres Seches, Yves Cuilleron*

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#### **Queue de bœuf Bourguignon, pommes aligot**

*(Slow cooked oxtail, winter chanterelles, bacon, garlic mashed potatoes)*

*2021 Cote Rotie La Madiniere, Yves Cuilleron*

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#### **Tarte tatin, crème Anglaise au Calvados**

*(Caramelised apple tart, Calvados custard)*

*2021 Condrieu Les Chaillets, Yves Cuilleron*

**£75 per person - 5 courses with paired wines**

**Tickets on sale via OpenTable**

*For all other enquiries please contact Andrea - [info@greyhoundfinchampstead.co.uk](mailto:info@greyhoundfinchampstead.co.uk)*

*Menus are subject to seasonal variations and changes as dictated by Mother Nature*