

# selfie

**World Gourmet Festival 18<sup>th</sup> (4<sup>th</sup> – 10<sup>th</sup> September 2017)**

Menu presented by  
Chef Anatoliy Kazakov

*Champagne welcome drink*

Amuse Buche

Caviar of white fish, buckwheat brioche and green apple

*Petit Chablis Bernard Defaix Burgundy France 2015*

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Scallop, tomato water and black truffle

*Bianco Zyme Il (from black to white) Veneto Italy 2015*

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Kamchatka crab with millet and Poshekhon cheese

*Rosso di Montalcino Fuligni Tuscany Italy 2014*

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Sweet calf meat, ceps and smoked apples

*Chateau Larmande St.Emilion Grand Cru Classe Bordeaux France 2006*

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Cod, malt and baked garlic sauce

*Nebbiolo DOC Proprieta Sperino Lessona Piedmont Italy 2011*

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Sorel pannakotta, with ice cream from sour cream and Kurd from tarragon

Persimmon, goat's milk and ice cream from ryazhenka

*Moscato D'Asti Elvio Corno Piedmont Italy 2016*