

WINTER MASTERCLASS THE ART OF COGNAC

Hennessy Cognac Paired With La Bastide Menu Classics

French bistro dishes pair exceptionally well with Cognac

In this masterclass, hosted by Moët Hennessy's Charlie Mudd,
we will explore the perfect harmony
between the heartiness of a classic French menu
and the rich flavour profiles of Hennessy's finest Cognacs

On Arrival

Hennessy V.S Marmalade Sidecar Cocktail

Hennessy V.S, Lemon Juice, Cointreau, Orange Marmalade

1st Course

Hennessy V.S

foie gras terrine, truffle vinaigrette, brioche

2nd Course

Hennessy V.S.O.P

wagin farm magret de canard, pommes dauphinoise, haricot verts, sauce madère (gf)

3rd Course

Hennessy X.O

cheek de bœuf bourguignon, pommes puree

4th Course

Hennessy V.S.O.P Old Fashioned Cocktail

Hennessy V.S.O.P, Cinnamon Syrup, Chocolate Bitters

fondant au chocolat noir, honeycomb, passionfruit, glace au café

LIMITED SEATS AVAILABLE

6.30pm, Wednesday 14 August 2024

\$225 per person

Hennessy

La Bastide