



Anya Culinary Concepts
presents

Chef's Table The Best of Tagaytay

A degustation of locally grown ingredients prepared with a European twist by our executive chef, Jonathan Bouthiaux, paired with the best wines for an unforgettable gastronomic experience.



In partnership with:



7 PM | February 23, 2019, Saturday
PhP1,850 nett/person



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Chef's Table

The Best of Tagaytay

MENU

Canapés

Choux Pastry, Chicken Adobo
Pork Sisig Tartlet
Ensaymada with Chorizo

Lighter Sauvignon Blanc 'Private Bin', 2017
Villa Maria Estate, Marlborough, New Zealand

Starter

Fried Tawalis (D)
Risotto, Calamansi and Tarragon Flavor

Sauvignon Blanc 'Private Bin', 2017
Villa Maria Estate, Marlborough, New Zealand

Soup

Classic Bulalo Consommé (D)
Grilled Foie Gras, Beef Shank Dumpling, Corn Puree

Gewürztraminer, 2017
Villa Maria Estate, East Coast, New Zealand

Main Course

Wagyu Beef Rib Eye (D, A)
Baby Bok Choy Leaves, Marble Potatoes, Thyme Jus

Merlot/Cabernet 'Private Bin', 2015
Villa Maria Estate, Hawks Bay, New Zealand

Refresher

Pineapple Cilantro Granite, Mint Foam

Dessert

Ube Cheesecake, Chocolate Crumble,
Pistachio Ice Cream

Lighter Rosé 'Private Bin', 2017
Villa Maria, Hawks Bay, New Zealand