



*Confrérie de la Chaîne des Rôtisseurs
Bailliage de Brisbane*

Cordially invites you to attend our Flamenco Dinner Amical

*On Friday, September 15th, 2017
Commencing at 7pm*

*At Moda Restaurant
12 Edward Street, Brisbane CBD*

Owner/Chef Javier Codina has designed a bespoke Iberian inspired menu with carefully matched wines. As professional members of the Chaîne, Javier, François & the Moda team always delight with authentic culinary experiences in a heartfelt welcoming environment. Javier wanted to showcase truffles in the menu with his tastes of Spain. We are in his capable hands and look forward to his culinary vision.

We are also delighted to have acclaimed Flamenco dancer, Simone Pope and her musicians from The Flamenco Studio perform for us on the night. On the dance floor, Simone will celebrate the raw passion that is at the heart of this Andalusian art-form. Come celebrate Spain with us!

Cost: \$190 pp (Chaîne members/partners/prospective members)

*Please make full remittance via Electronic Funds Transfer to
‘La Chaîne des Rôtisseurs’ BSB: 124-020 Acct: 10 368 204
Reference your name, number attending, and ‘Moda’*

RSVP to shymal.dhar@gmail.com

*Dress: Smart Casual/Celebratory
Members Chain/ribbons to be worn*

*RSVP: September 10th
incl. Dietary Requirements*

moda

Javier's Truffle Table with Matching Wines*

La Chaîne des Rôtisseurs Flamenco Dinner

ENTREMESES

All Served with Tasmanian Truffle

Organic Sweet Corn Soup

Salted Cod Brandade Pil Pil Sauce

Truffle Croquetta

Perfect 65°C Free Range Egg Truffle Emulsion

MAINS

All Served with Tasmanian Black Diamonds

Mushroom and Quail Forest Rice

Seared Scallops, Green Asparagus and Maltese Sauce

Black Pudding and Potato Gnocchi Cazuela

DESSERT

All Served with Tasmanian Tuber Melanosporum

El Gran Music Crema Catalana

* Matching wines for each course are yet to be selected

