

BULLETIN

August 2013

Volume 20, Number 2

Bergerac AFAS-Vic Annual Dinner Friday 23rd August 2013



Take Me Back To Bergerac

Bergerac restaurant is an authentic French restaurant in the CBD operating under the same Chef owner since 1985. It is a very popular place for lunch, well suited for business entertainment. It is open 5 lunches: Monday to Friday and 7 nights from 6pm.



The restaurant seats up to 90 people, including a separate room near the bar that can seat up to 40 people. The wine list is extensive with a full page of French wines and 12 wines sold by the glass.

Bergerac is a charming provincial town on the banks of the Dordogne River in the Perigord region, 90 km east of Bordeaux. It is also the birth place of two very important persons: Cyrano de Bergerac and Chef owner Jean-François Enconniere'.

Your restaurants's review: *Try Bergerac for dinner - old world ambiance - extensive menu - interesting specials - good wine list containing French and Australian wines. Service was welcoming, friendly, enthusiastic and timely. Don't be put off by the exterior of the restaurant located on King Street Melbourne - frankly it has zero to entice you to enter - until you do - an amazing experience awaits. A hidden gem that has been serving excellence in French cuisine since 1985! Must be doing something right ?*

WHEN: Friday 23rd August 2013

TIME: 7:30 for 8:00pm

WHERE: Bergerac
131 King Street, Melbourne 3000
Ph 03 9629 2868
Melways Reference Map 1A:C6

COST: \$80.00 per person, including drinks

RESERVATIONS: Reservations for the Dinner are **essential**. To secure your place, please complete and submit the attached **Reservation Form** by no later than Tuesday, **20th August 2013**.

Contact Philippe Lesage on 8878 2000 or 0408 330 878 for more details.

Menu

Guests will be welcomed with a glass of **bubbly**, accompanied by a selection of Savories, and followed by a three-course dinner consisting of choices from the following menu.

Entrée

Gravlax de Saumon (Gravlax of Salmon on Toasted Brioche with Roe Salsa)

Coquilles St. Jacques (Pan-Fried Scallops in Lemon-Butter sauce, with a Salad of peas, Crispy Bacon & Désirée Potato)

Main Course

Confit de canard (A Confit of Duck Thighs with an Orange Glaze & Potatoes Sarladaise)

Côte De Boeuf Bernaise (450 gram Tasmanian, Pasture-Fed Prime Rob-Eye Beef, served with Garlic Potatoes)

Side Dishes

Pan-fried Mushrooms
French Peas, Bacon, Lettuce

Desserts

Crème Brulée (Flavoured with Vanilla Bean and Served with Berry Compote)

Bombe Alaska (Ice Cream Gâteau with Dried Fruits on Almond Biscuit, Covered in Merinhue & Flambéed with Grand Marnier)

Vins et café inclus.

*De Bortoli Sauvignon Blanc (Yarra Valley),
Redbank Pinot Gris (King Valley),
Bouchard Pinissimo Pinot Noir (France),
Bagatelle Saint Chinian Shiraz (France)*

CALENDAR FOR 2013

12th April: AGM and Annual Reception at the Alliance

27th June: High Speed Train Presentation with FACCI.

23rd August
Annual Dinner
Bergerac

6th September
Site visit to Wonthaggi Desalination Plant

8th October
Victorian Government Function to award Fellowships

11th October
Function to award AFAS Fellowships

19th October
FACCI Soirée de Gala – Fund raiser for AFAS Fellowships

November
Joint Function FACCI & AFAS

Melbourne French Theatre

AFAS members are now eligible for a Concession when booking for MFT plays. Refer to the web site for details:
<http://www.mftinc.org>

AFAS Web Site

Please remember that AFAS members have access to the **Members Only** portion of the web site.

Welcome to new Individual Members

Assoc Prof Hai Vu
Dr Sharath Sriram
Dr David Nayagam
Dr Jean-Pierre Veder
Ms Jaclyn Pearson