

BULLETIN

July 2014

Volume 21, Number 3

Le Bouchon AFAS-Vic Annual Lunch Saturday 19th July 2014



Unpretentious & French - previously unthinkable but perfectly delivered at Le Bouchon. With a casual atmosphere that is right at home on the Mornington Peninsula, Stephane lets the food and wine deliver the pomp. Growing up in the South West of France before moving to the UK to start his career in hospitality, Stephane found his way to Melbourne and renowned bistro France-Soir in South Yarra. Taking up an opportunity to manage Salix Restaurant at Willow Creek Vineyard in Merrick's North, he moved to the Mornington Peninsula with his family and has become firmly entrenched in the Mornington Peninsula food and wine scene. "But I've always wanted to bring this style of French eating to my own family and friends in Australia... so I've created an environment where people feel relaxed; where customers can come for an easy night out with the family, or settle in and experience the full French eating and drinking experience," Stephane said. Perfectly complimenting Le Bouchon's warm and inviting front of house is the outstanding level of quality delivered by Head Chef David 'Jean Pierre' Walford. Trained at the prestigious French Culinaire Academy in the United Kingdom, Dave has extensive experience with stints at Cecconi's in Southbank, Salix in Merricks north and Sorrento's highly rated Itali.co. Together, Stephane and Dave have developed a menu that will impress even the most ardent of Francophiles.

WHEN: Saturday 19th July 2014

TIME: 12:30

WHERE: **Le Bouchon**
11 Russell St, Balnarring 3962
Ph 03 5983 2012
Melways Reference Map 193 D5

COST: \$70.00 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, **15th July 2014**.

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

Menu

Entrée a partager

Plateau de charcuteries (Selection of terrine, cured meats, paté served with chutney and croutons)

Plateau de fruits de mer (Selection of seafood - marinated, smoked and cured)

Main Course

Confit de canard (Duck leg confit, sauteed potatoes, lardons, thyme sauce)

Grillads, frites au choix (chargrilled beef, fries, your choice of sauce - pepper, béarnaise, red wine)

Poisson du jour

Poitrine du porc, purée de panais (slow cooked pork belly, parsnip cream, apple jus)

Desserts

Crème Brulée

Mousse au chocolat

Tarte au citron

Vins inclus.

Maison Bertaine (rouge et blanc)

Café

Optional \$4.00

CALENDAR FOR 2014

11th April: AGM and Annual Reception at the Alliance

28th May: Visit to Bostik Factory.

18th July Annual Lunch Le Bouchon

26th August
Victorian Government Function to award Fellowships

29th August
AFAS-Vic Fellowship Presentation

September
Wilson transformer Factory visit

October
L'Oréal event/Dauphin Helicopter presentation

November
WW1 Centenary Reembrance & Concours des Vins

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 Members

Dr Jennifer Pilgrim
Dr Arthur Nasis
Dr Kirsten Puls
Prof. Mathew Warren
Emmanuelle Duglas
Basu Chackrabarty
Stephane Panazio