

# BULLETIN

August 2018

Volume 25, Number 2

## Philippe AFAS-Vic Annual Dinner Thursday 23<sup>rd</sup> August 2018



### Philippe Mouchel

*Philippe Mouchel is a chef of many talents, a man of many countries, and a strong candidate for Melbourne's favourite French chef. He has won accolades, awards, and the respect and affection of everyone who has worked with him, or eaten at any of his restaurants. Born in Normandy, he grew up in a family where the large garden provided much of what the family cooked and ate, and where the food was always good. His father, his mother, his grandmother were all good cooks. He trained with the great Paul Bocuse, the only chef in France to have been awarded three Michelin stars for more than 40 consecutive years. He was trusted to work at the first Bocuse restaurant in Japan, where he learnt to interpret formal French cooking for Japanese tastes and learnt about Japanese food and flavours. He was executive chef at a noted Hong Kong hotel.*



WHEN: Thursday 23<sup>rd</sup> August 2018

TIME: 7:00 for 7:30pm

WHERE: Philippe  
115 Collins Street, Melbourne 3000  
Ph 03 8394 6625

COST: \$100.00 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 Friday, **17<sup>th</sup> August 2018**.

Contact Peter Tolé on 0412 435 344 or email [president.vic@afas.org.au](mailto:president.vic@afas.org.au) for more details.

# Menu

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

## *Entrée* - Choice of:

- Pate en croute, pork, chicken, venison, hazelnuts, pickled vegetables
- Beetroot cured Ora King salmon gravlax, potato salad, coleslaw vinaigrette
- Escargots “en coquilles“, garlic & parsley butter, croutons

Vegetarian - French onion soup & apple cider soup

## *Main Course* - Choice of:

- Bannockburn Chicken rotissoir, mushrooms, sautéed potatoes, natural jus
- Pan seared wild barramundi, potato gnocchi, braised radicchio, chardonnay jus
- Collinson & Co pasture raised porterhouse 300g

Vegetarian - Pumpkin agnoletti, mushroom, pomegranate, walnut crumble

- French fries, parmesan & rosemary
- Sautéed green beans & shallots

## *Gourmandises* - Choice of:

- Michel Cluizel chocolate caramel fondant, pear sorbet
- Crème brulee
- Cheeses

## *Vins et Café inclus.*

Please contact Peter Tolé if you have any special dietary requirements.

## CALENDAR FOR 2018

### 28<sup>th</sup> March:

Talk: Jean Muller, French engineer & bridge designer.

### 27<sup>th</sup> April:

AGM and Annual Reception at the Alliance

### 14-15<sup>th</sup> July:

Bastille Day French Festival.

### 23<sup>rd</sup> August:

**Annual Dinner  
Philippe**

### September:

Visit: Suez Recycling & Recovery (TBC)

### 18<sup>th</sup> October :

Talk: Ludovic Grosjean (2017 AFAS Fellow)

### October:

Function to award AFAS Fellowships (TBC)

### November:

Talk: Melbourne Metro (TBC)

## *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*

We have updated the site!!  
[www.afas.org.au](http://www.afas.org.au)