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Gastronomy

StarWorld Macau's Temptations proudly presents "Rising Stars of France" wine pairing dinner

Theodore Koumelis - 03 December 2013, 00:15

**Temptations, the newly refurbished Continental restaurant of StarWorld Macau, is dedicated to offering its guests premium European delicacies.**



HONG KONG and MACAU - Pursuant to the previous success of "Rising Stars of Portugal" and "Rising Stars of Italy" wine pairing dinners, **Temptations** is launching another menu titled "**Rising Stars of France**". The menu features five different premium wines selected by Jeannie Cho Lee, the world renowned Asian Master of Wine, paired with the delectable concocted by Executive Chef Joe Chan of StarWorld Macau. From now through 31 January 2014, guests can enjoy a delightful French gastronomic journey in the heart of Macau city.

At this "Rising Stars of France" wine pairing menu, diners can enjoy 5 different wines from the Alsace's Josmeyer chateau and Rhone's Domaine du Grangeon chateau selected by Jeannie. Josmeyer chateau is famed for its artistic wine labels which are custom-made by talented artists inspired by the different styles of the wine, which is also a manifestation of the region's culture; While Domaine du Grangeon chateau features one of the oldest grape varieties in France called "Chatus", a dark and aromatic grape, has been found and cultivated here long before Roman times!

#### **A Perfect Culinary Match**

The menu is started with "Seared Scallops & Salmon Confit" complemented with "Josmeyer Pinot Blanc Mise du Printemps Alsace 2012" which is characterized by a very interesting balance between the fine and fresh acidity of 2009 vintage and the pulpy character of fruits. Diners can enjoy a mixed taste of scallop and salmon while their noses are taking pleasure in the white peach and apricot aroma of the wine.

The second wine, "Domaine du Grangeon Viognier Rhone Valley 2011", exudes a fruity aroma of apricots, tangerines, guava and numerous floral notes, yet without any cloying litchi sweetness. This is a perfect match with the fresh tastes of seafood and saffron in the second course "Turbot and Clams with Saffron Rice".

"Pan Fried Foie Gras" is almost a must-have dish for every French menu. Perfect for meat grills and barbecues, "Josmeyer Pinot Noir Herrenweg Alsace 2011" possesses a pleasant nose of light spice and minerals, coupled with stylistic Pinot Noir aromas of strawberry and red berries. The tannins are supple in the palate with a slightly spicy and light wood finish.

The fourth wine "Domaine du Grangeon Chatus Rhone Valley 2010" is paired with "Herb Crusted Lamb Rack, Pine Nut and Pear Salsa". The wine is a brilliant intense red with good tannins structure. The Chatus presents an unusually aromatic nose with a lengthy finish. The strong astringency and beautiful acidity is a perfect match with the crusted lamb and bring diners to a new level of enjoyment.

To mark the feast with a perfect ending, Jeannie has chosen "Josmeyer Gewurztraminer Vendange Tardive Alsace 2006" to match with Chef Joe's mouth-watering "Profiteroles, Fig Compote & Pistachio Ice Cream". On the nose, the wine is complex with notes of citrus peel, caramel and apricot with a balanced, smooth and fine palate. It is regarded as a wonderful marriage with the exotic fruit-based desserts that leaves an unforgettable pleasant memory to every dinner.

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