la prairie
SWITZERLAND

CAVIAR DINNER REMASTERED

BY CHEF MAXIME GILBERT

ECRITURE

THURSDAY, SEPTEMBER 6, 2018

CAVIAR – AN EXQUISITE HISTORY

Caviar has captured the imagination and delighted the palate of gastronomes for centuries. In the 4th Century B.C., Aristotle described the richness of the delicacy, noting how it was heralded into banquets by a chorus of trumpets, surrounded by extravagant bouquets of flowers. It was the Russian Tsars, however, who catapulted caviar into a world of exquisite luxury. The golden roe of the Sterlet sturgeon produced what would become the “imperial” caviar, the most delicate and coveted variety of caviar available. As time progressed, the indulgence of caviar spread to the courts and tables of nobility across Europe, becoming prized in nearly every culture for its distinct, mineral flavour and delicate texture.

La Prairie remasters this iconic gift from the sea in a gastronomic experience around Skin Caviar’s pillars of indulgence, design and science.

AESTHETIC & DESIGN

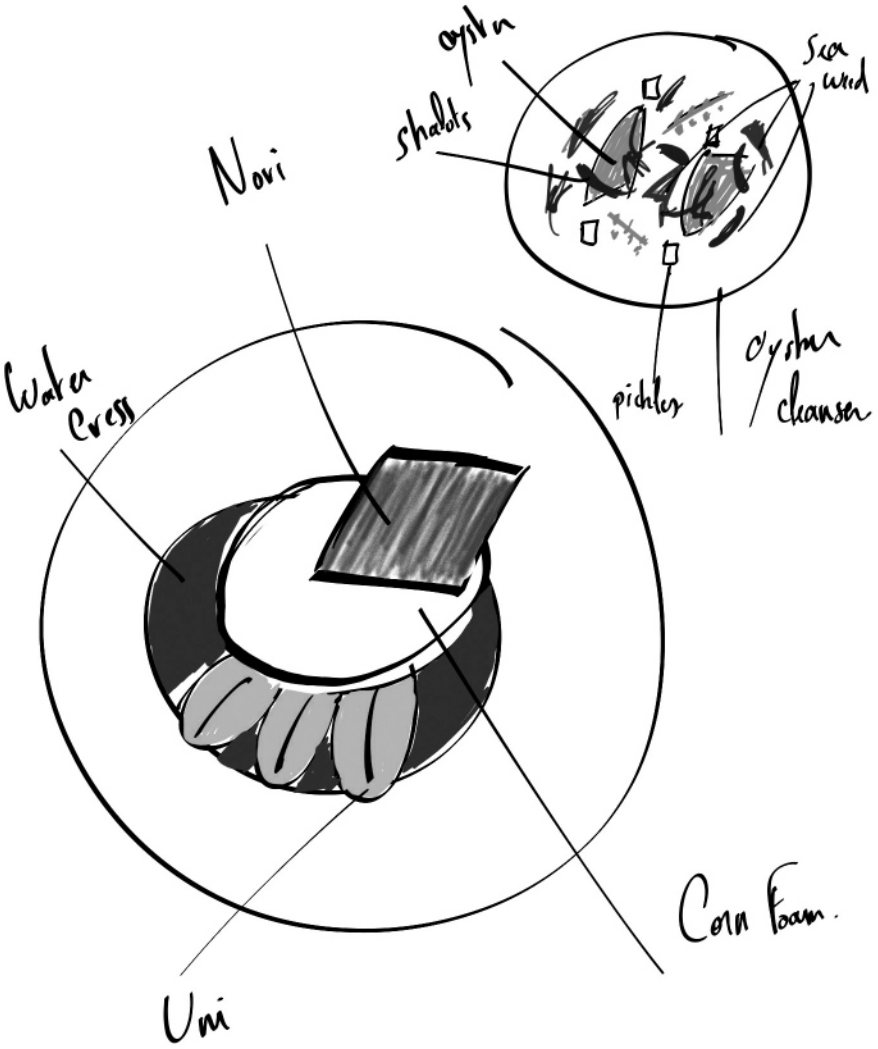
HAKA SEA URCHIN

Chaud froid corn, water cress

Fine de Claire oyster, cleanser seaweed and marinated daikon

2007 Condrieu "De Poncins" François Villard

The caviar gastronomic experience begins with caviar aesthetics precisely arranged and garnished in two caviar ball-like bowls. A scoop of sublime Chaud froid corn poached on fine haka sea urchin and water cress, is perfectly paired with a palette-cleansing side dish of Fine de Claire oyster bathed with cleanser seaweed and marinated daikon.



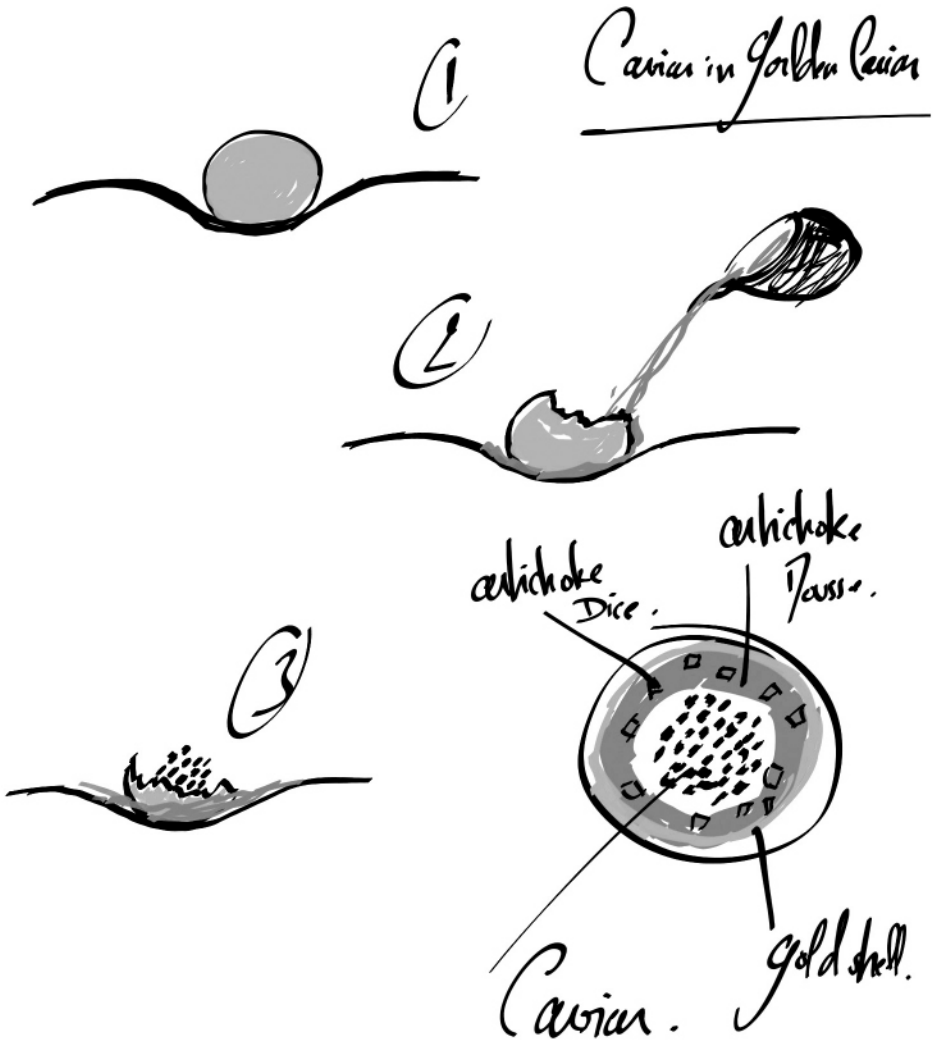
AESTHETIC & DESIGN

ROYAL CRISTAL CAVIAR SPHERE

Enclose in artichoke cremeux

2006 Pinot Gris "Les Alouettes" Domaine Marc Kreydenweiss

Beauty takes so many aesthetic forms. Disguised as a golden caviar sphere, the course comes to life when warm Artichoke cremeux is poured onto it. The golden ball gently melts away and unfolds a rich cream broth, unlocking a plethora of caviar and artichoke dices. The opulence of caviar entices the senses and the mind.



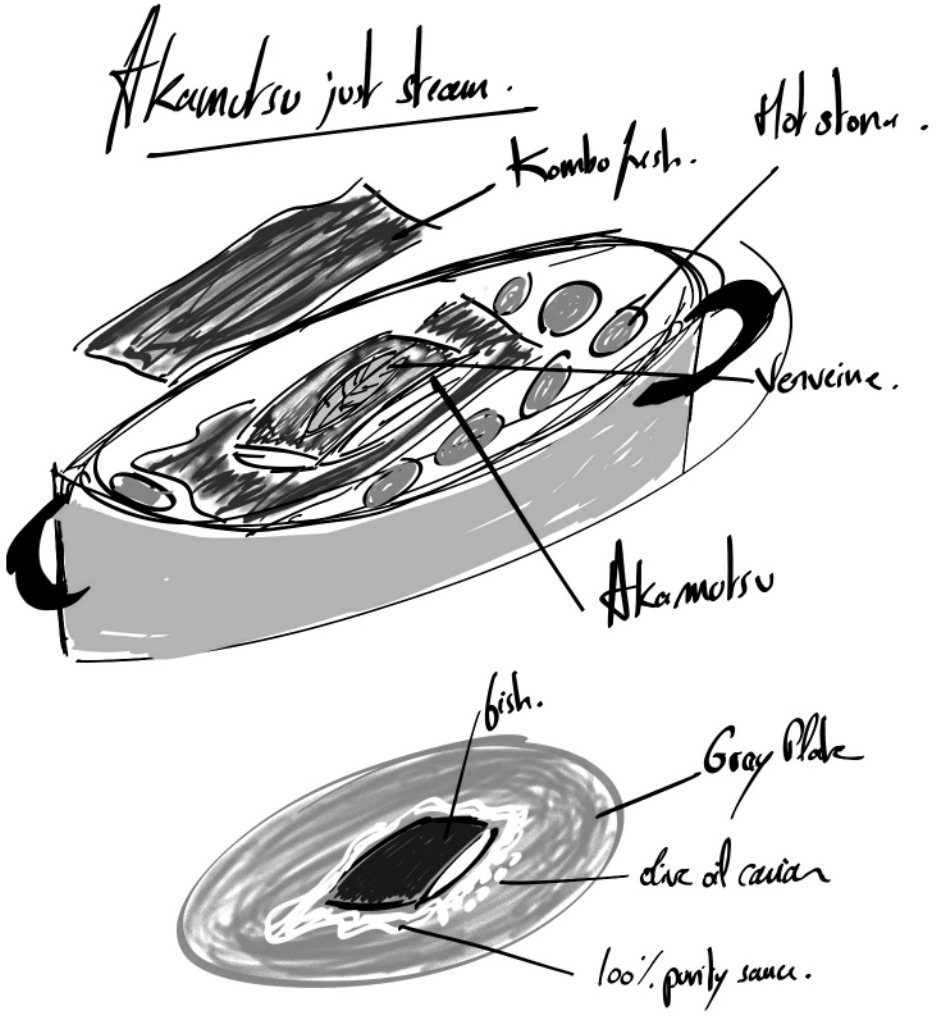
CAVIAR SCIENCE

LINE CAUGHT JAPANESE AKAMUSTU STEAMED WITH KOMBU AND SAKE

Purity of a perfect temperature sauce

2016 Basa Verdejo, Telmo Rodriguez

Continuing to the next chapter of this food journey, a line-caught Japanese Akamustu is steamed within a specific time frame with sake wrapped in sheets of kombu, paired with a fish bone sauce cooked in perfect temperature. The purity and precision of time and temperature applied to this dish recalls the exacting savoir-faire of La Prairie's caviar science. The delicate flavour of poached fillets is also enhanced by the yellow olive oil caviar balls that gradually melt into the sauce.

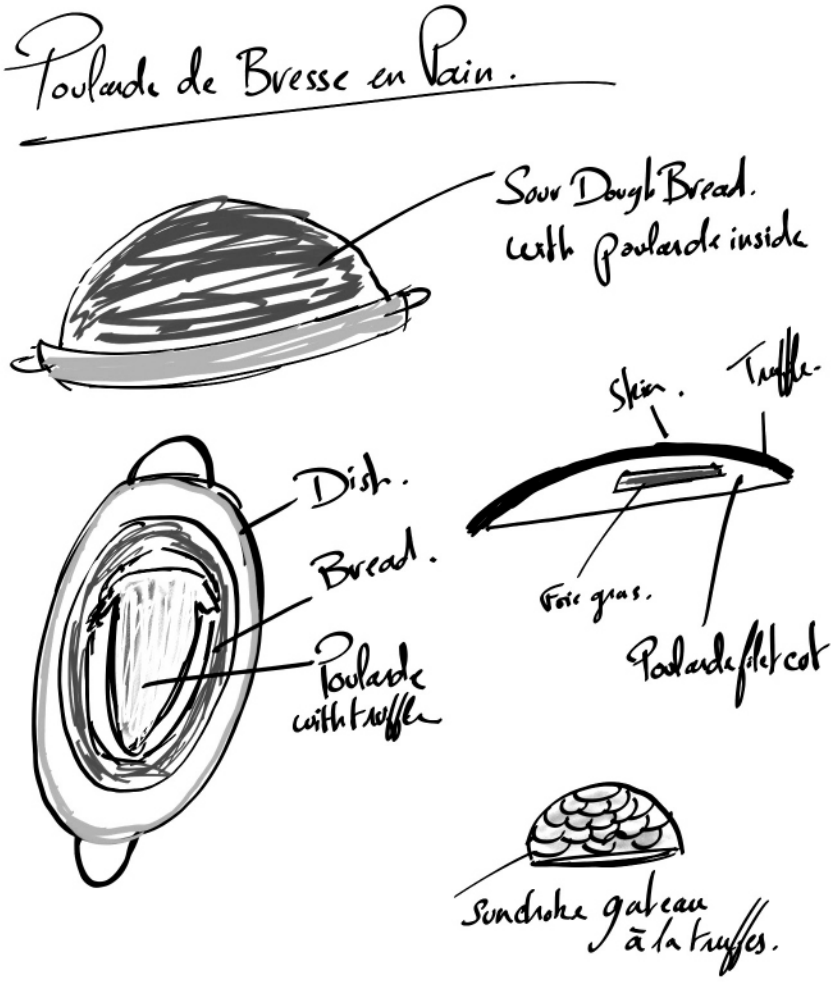


CAVIAR SCIENCE

POULARDE DE BRESSE EXCELLENCE MIERAL COOKED IN SOUR DOUGH BREAD

Breast contisé with foie gras and black truffle
sunchoke gateau, oyster with consommé,
Crispy thigh, Gyoten san personal Ryu No Hitumi rice our way
2015 Dolcetto d'Alba "Bric del Salto" Azienda Agricola Sottimano

This dish combines art and science, where the chicken is slowly cooked inside a sour dough bread that resembles a large caviar ball, and is revealed as a surprise once cut open. When presented to guests, the plate encompasses a slice of tender breast contisé with foie gras and black truffle, sunchoke gateau and chicken oyster with consommé drizzled in the center. Gyoten san personal Ryu No Hitumi rice topped with crispy chicken thigh is also served on the side for guests to savour the last essence of this chapter.



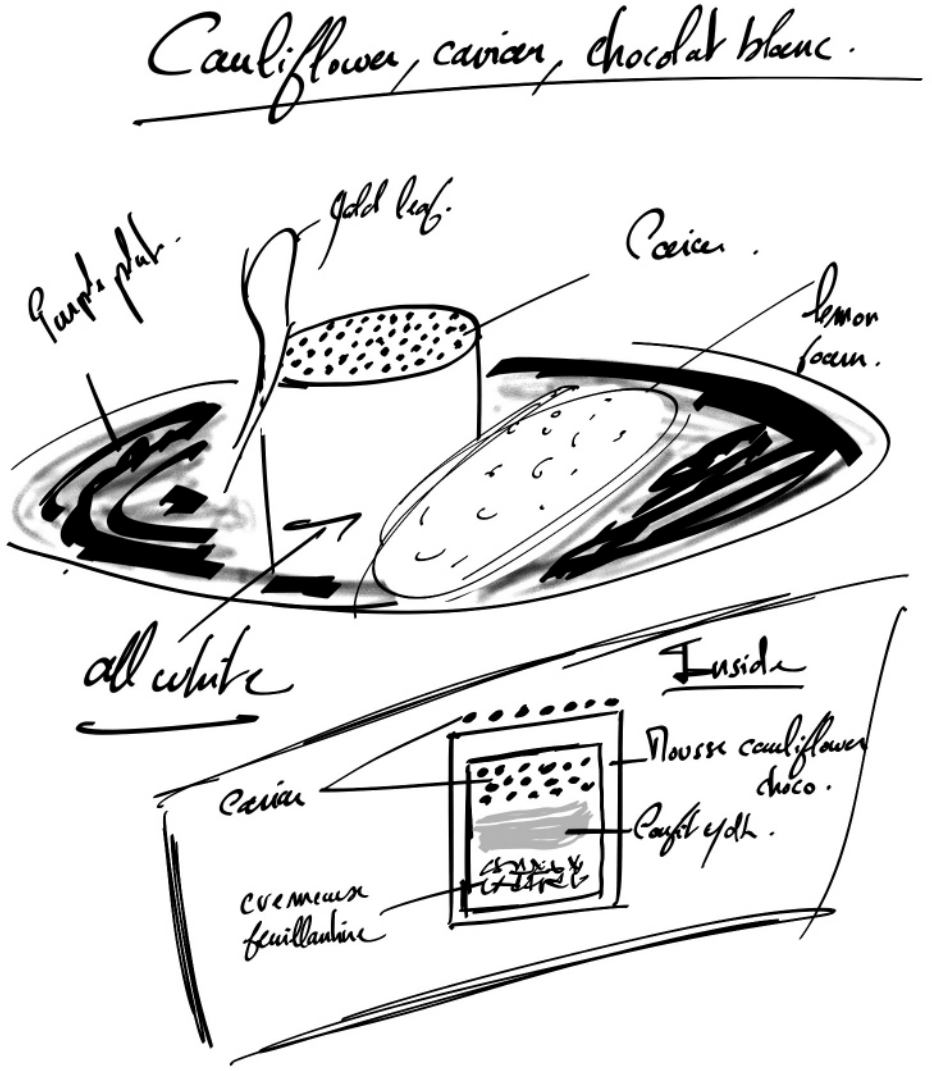
INDULGENCE

CAULIFLOWER MOUSE/WHITE CHOCOLATE MOUSSE, ROYAL SHRENCKI CAVIAR

Tayouran confit egg yolk, lemon cloud

2016 Château Haut-Mayne Moëlleux Supérieure

The caviar odyssey rounds up with a tantalising sweet indulgence - cauliflower white chocolate mousse topped with a lemon sauce mixed with Tayouran confit egg yolk. The composition, reminiscent of La Prairie's original Skin Caviar collection, is garnished with a fine ribbon of Royal shrencki caviar. It offers a unique finale to an exquisite caviar dining experience. merging the world of arts, beauty and gastronomy.

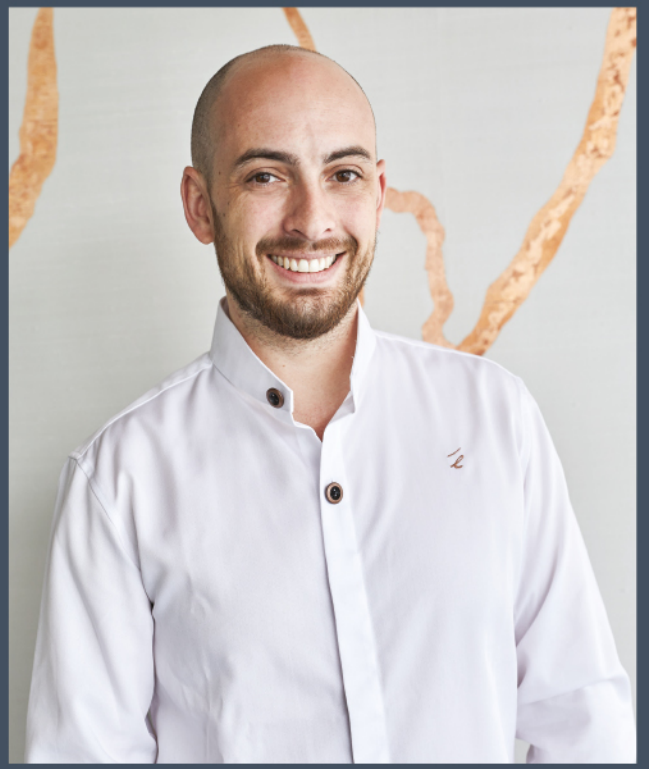


MAXIME GILBERT

Maxime Gilbert grew up in France - a country in which cuisine is culture - where the mysteries and magic of cooking and the happiness that it brought to his family quickly made an impression.

Following stages at restaurants in France and Scotland, including the Two Michelin-starred Christopher Coutanceau in La Rochelle, he began his career at the Sofitel Philadelphia in the USA, before joining the team at the Meurice Paris, which has three Michelin stars. In May 2009, following a stint at Two Michelin-starred La Reserve de Beaulieu on France's Cote d'Azure, Maxime went to work with Alleno at La Grande Francaise by Yannick Alleno at the Hotel Royal Mansour in Marrakesh, Morocco. Alleno obviously saw talent in Maxime, as he entrusted him to help open STAY by Yannick Alleno at the Shangri-La Beijing in 2011.

From 2013 until he started work on ÉCRITURE in September 2016, Maxime was Chef de Cuisine at Two Michelin-starred Amber restaurant at the Landmark Mandarin Oriental.



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